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DAINTY DINING

Arranged by

MARY ALICE BROWN

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A Few Simple Luncheons and a Few Not So
Simple ; But with Tried Reciepts
For Each and All.

WITH A POST-SCRIPT FOR DINNERS
ADDED BY REQUEST.



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MARY ALICE BROWN
1908



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DEDICATION

This book is dedicated to my friends and their friends. In it they will find some of their pet rules and many of mine. In their care I leave it, hoping it will prove a welcome guest

MENUS

LUNCHEONS

*“Add to your meal some merriment,
And a thought for kith and kin,
And then, as your prime ingredient,
A-plenty of work thrown in”*

1

Sliced Peaches in Champagne Glasses
Bouillon with Pulled Bread
Olives Scrambled Sweet-breads Hot Rolls
White Meat of Chicken cold, with Jelly
Corn Patties and French Fried Potatoes
French Bean Salad Graham Crackers, toasted Cream Cheese
Ice Cream Rose Cakes Salted Nuts
Lemonade with Sliced Orange

2

Raw Oysters with Dressing for same
Olives Thin Bread Buttered Tiny Tims
Corn Soup Pop Corn
Fried Scallops Cucumbers Very Small Rolls, hot
Roast Duck with Orange Sauce
Brandied Cherries Gooseberry Marmalade
Sweet Potato Croquettes
Tomato Entree with Hot Rolls
Celery and Grape Salad, Mayonnaise Dressing S. A. Sandwiches
Almond Tarts Chocolate

3

Grape Fruit Punch
Svea Wafers Stuffed Olives
Fish Timbales
S. A. Sandwiches Cucumber Jelly
Small Potatoes in Cream Sauce
Creamed Chicken and Sweet-breads Hot Finger Rolls
Mint Sherbet
Mexican Wafers Individual Cup Cakes
Chocolate Panoche

	Anchovy Crackers	Sliced Lemon
Olives		
	Chicken Bouillon	Toasted Biscuit
Cucumbers	Scalloped Lobster	Lettuce Sandwiches
	Lamb Chops, Mint Sauce	
	Cream Peas in Toasted Ramikin Cups	
Potato Puffs		Jelly
	Oyster Tourraine	Toasted Biscuit
Egg Salad		Toasted Biscuit Continued
	Marshmallow Dessert	
Brownies		Salted Pecan Meats
	Chocolate	

	Salpicon of Fruit	
Celery Hearts	Lobster Newberg	Olives
	Hot Finger Rolls	
	Chicken Breast Broiled	
Creamed Potatoes		Fresh Beans
	Jelly	
	Hot Chocolate with Whipped Cream	
	Sweet bread Aspic Salad	
Cream Cheese	Hot Finger Rolls	Bar le Duc
	Apple Meringue	Cream Sponge Cake
	Sweet-meats	

	Oranges	
Celery	Oyster Soup	Olives
	Boston Crackers Buttered and Toasted	
Olives	Chicken Croquettes	Cream Sauce
	Celery	
Hot Rolls	Sweet Wrinkle Peas Creamed	
	Cuban Salad	Hot Rolls
	Coffee	
Hermits	Celery and Cheese	Toasted Crackers

Fruit

Celery	Bouillon	Olives
	Pulled Bread	
Celery	Fish Souffle	Cucumbers
Cream String Beans		Tomato and Egg Entree
	Vegetable Salad	Sherry's Dressing
	Hot Rolls	
Spanish Cake	Coffee	Sweet-meats

Olives	Chicken Soup	Bread-sticks
	Celery Hearts	
Radishes	Lobster Newberg	Celery
	Finger Rolls	
Hot Spiced Cider	Buttered Cold Birds	Jelly
Fried Potatoes		Stuffed Peppers
	Egg Plant	
Celery and Sweet-bread Salad		Bread-sticks
	Coffee or Chocolate	
	Troy Dessert	
	Stuffed Dates	Salted Nuts

Oranges

Olives	Lamb Broth with Whipped Cream	Celery
	Pulled Bread	
Coral Sauce	Lobster Cutlets	Hot Rolls
	Frizzled Potatoes	
Brandy Cherries	Squab on Toast	Bread Sauce
King Croquettes	Grape Jelly	
Celery	Cream Mushrooms	Hot Rolls
	Tomato Jelly Salad	Pulled Bread
	Preserves and Cake	
	Chocolate or Tea	

	Sauterne Frappe	
Olives	Clam Bouillon	Bread-sticks
Lobster Croquettes		Coral Sauce
	Hot Rolls	
Lamb Chops	Cream Mushrooms	
	Potatoes En Suprise	
Peas in Toasted Ramikin Cups		Jelly
	Sweet-breads with Orange Sauce	
	Hot Rolls	
	Cream of Pea Salad	Bread-sticks
	Individual Fruit Jelly	
G.G. Sponge Cake	Chocolate	Salted Nuts

	Melons	
Olives	Cream of Pea Soup	Pulled Bread
Celery	Lobster Croquettes	Cucumbers
	Wafer-thin Bread	
	Squab on Toast	Jelly
Fried Potatoes, Waffle-shape	Spinach in Toasted Ramikin Cups	
	Scrambled Sweet-breads and Asparagus Tips	
	Allemande Sauce	Wafer-thin Bread
	Orange Jelly Salad	Pulled Bread
Apple Meringue	Almond Tarts	Coffee
	Celery	

	Berries	
Olives	Cream of Celery Soup	
	French Bread cut thick and Toasted	
	Clam Croquettes	Hot Rolls
Veal Cutlets	Horse-Radish Sauce	Potato Balls
	Spinach in Timbale Cups, covered with Cream Sauce	
	Cream Sweet-breads	Hot Rolls
	Grape-Fruit Salad	Toasted French Bread
	Troy Dessert	
Crystalized Ginger	Coffee	Salted Nuts

Grape-Fruit with Mint Cherries

Olives	Chicken Cream Soup Whipped Cream	Bread-Sticks
Lobster Newberg	Lettuce with French Dressin Hot Rolls	
Potato Souffle	Tenderloins Green Peas Creamed	
Olives	Cream Sweet-bread and Mushrooms	Hot Rolls
	Banana and Nut Salad Cheese Sandwiches	
	Lady Baltimore Cake	Coffee
	Stuffed Prunes	Lime Drops

	Berries	
Olives	Bid's Clam Soup	Crackers
	Halibut Steaks Tartar Sauce	Cucumbers Mashed Potato Balls
Brandy Peaches Canada Tomatoes	Squab on Toast	Jelly S. A. Chili Rellenoes
	Albany Entree	Hot Rolls
	Cream Cheese Walnuts Toasted Crackers	Lettuce and Orange Salad
	Mint Sherbet	
Cup Cakes	Coffee	Salted Nuts
		Peppermints

	Fruit	
Olives	Bouillon	Pulled Bread
Radishes	Crab Meat Newberg in Ramikins	Hot Rolls
	Chicken Melon Peas Creamed	Currant Jelly
Delmonico Potatoes	Pecan Timbales	
	Aspec and Sweet-bread Salad Pulled Bread	
	Frozen Peaches on Meringues	
Cocoanut Cakes	Chocolate Cake	Coffee
		Salted Nuts

Fruit

Olives	Cream of Clam Broth	Toasted Crackers
	Broiled Salmon with Egg Sauce	Cucumbers
	Stuffed Pimentos	
Jelly	Lamb Chops	Mashed Potatoes in Balls
	Salpicon of Vegetables	
	Asparagus Tips	Sliced Tomatoes
	Sherry's Dressing	Toasted Crackers
	Mrs. Chaffé's Dessert	
	Sponge Cake	Coffee

Fruit

Olives	Bouillon	Toasted Bread-sticks
	Fischette	
Olives	Cream Peas	Cucumbers
	Broiled Chicken	Jelly
	King Croquettes	Fried Bananas
S. A. Tomato Savory		Finger Rolls
	Fruit Salad	Toasted Bread-sticks
	Coffe Souffle	
Porcupine Cake	Coffee	Mints

Apollinaris Water		Melon Balls in Champagne Glasses
Olives	Clam Bouillon	Toasted Crackers
Cucumbers	Fried Smelts (rolled)	Tartar Sauce
	Thin Bread	
	Veal Cutlets Breaded	Horse-Radish Sauce
	Cream Peas	Potato Timbales
Tomato Entrée		Toasted Crackers
	Orange Jelly Salad	Thin Bread
	Baltimore Cream Cheese	
Chilled Peaches		Corn Starch Cake in Fancy Shapes
		Coffee

Strawberry Cocktail

Olives	Cream of Green Pea Soup	French Bread Toasted
	Sweet-bread Croquettes	Hot Rolls
Salmon Steaks Broiled, Covered with Mashed Potatoes Browned in Oven, Decorated with Hard Boiled Eggs, Slices of Lemon, Olives and Radishes		
	Egg Sauce	Cucumbers
	Lamb Chops	Mint Jelly
	Cream Peas	Stuffed Tomatoes
Aspic Jelly Salad		Toasted Bread
	Orange Tartlets	
Preserved Ginger	Coffee	Lime Drops

Apollinaris Water		Salpicon of Fruit in Grape-fruit glasses	
Cheese Sticks	Clam Bouillon with Whipped Cream	Olives	
Celery Hearts	Lobster Newberg	Radishes	
	Hot Rolls		
Quail on Toast	Jelly		
	Cream Beans	Potato Croquettes	
Tomato Salad	Cheese Sticks		
Ice Cream cut in thin slices, a Chilled Peach on top, and over the Peach a Jelly Sauce			
Pound Cake	Salted Almonds	Coffee	
	Crème De Minthe		

Strawberry Cocktail

Olives	Clam Bouillon	Toasted Crackers
	Chicken Timbales	Hot Rolls
Olives	Broiled Shad	Cucumbers
	French Fried Potatoes	Cream Peas
	Tongue	Sauce Piquant
	Celery au Gratin	Stuffed Potatoes
Cream Cheese	Tomato Salad	Toasted Crackers
	Strawberries	
Porcupine Cake	Chocolate	Mint Cordial
		Sweet-meats

Berries		
Olives	Cream Chicken Soup	Bread-sticks
Hot Rolls	Broiled Shad	Cucumbers
Jelly	Chicken en Cassarole String Beans Creamed	Potato Croquettes
	Chili Rellenoes	Brown Bread Sandwiches
	Nut and Olive Salad	
	Bread-sticks	Currant Marmalade
	Mint Sherbet	
Pound Cake	Coffee	Sweet-meats

Strawberries in Glasses		
Tiny Tims	Cream of Pea Soup	Toasted Crackers
Stuffed Cucumbers	Broiled Shad Roe	Hot Rolls
	Scallops of Veal	Beaunaisé Sauce
	Spinach Timbales	Delmonico Potatoes
Hot Rolls	Cutlets of Sweet-bread	Celery
	Cream Walnuts	Lettuce and Cucumber Salad
		Toasted Crackers
Orange Ice (Mrs. Sewells)		Florentine Meringues
Coffee	Tea Room Sandwices	
	Salted Nuts	Stuffed Dates

Canteloupes		
	Cream of Chicken Soup	Toasted Crackers
Stuffed Olives	Lobster a la Rushmore	Cucumbers
	Pastry Puffs	
	Spanish Veal Balls	
Potato Timbales	Cream Carrots	Baked Stuffed Tomatoes
	Cuban Salad	
	Pastry Puffs	
Ice Cream Cake	Coffee	Stuffed Figs
		Mints

Fruit

Celery	Cream of Clam Soup	Graham Crackers Toasted
Radishes	Hotel Holland Chicken	Olives
S. A. Sandwiches		
Stuffed Potatoes	Baked Ham, cut very thin Celery au Gratin	Baked Tomatoes
Lobster Salad	S. A. Sandwiches	
Berries		
Lady Baltimore Cake	Coffee Marshmallows	Stuffed Prunes

Grape-fruit and Mareschino Cherries

Celery	Bouillon	Pulled Bread
Cucumbers	Lobster Croquettes	Olives
	Hot Rolls	
Broiled Chicken	Currant Jelly	
French Fried Potatoes	French Beans Creamed	
Tomato Jelly and Lettuce Salad		
Hot Rolls		
Chocolate	Sponge Cake	
	Chocolate Fudge	Salted Nuts

Berries in Tall Glasses

Olives	Chicken Consomme	Toasted Crackers
	Lobster Newberg	Celery
	Hot Rolls	
Spiced Peaches	Buttered Cold Birds	Currant Jelly
	Stuffed Potatoes	
Bird's Nest Salad	Currant Marmalade	
Toasted Crackers		
Individual Ices		
Almond Cake	Cocoanut Cakes	
Chocolate with a spoonful of Sherry in each cup		

Melons with a little Sherry in each

Olives	Tomato Cream Soup <i>En Tasseé</i> Cheese Zephyrettes	Celery
Radishes	Salmon Croquettes	Cucumbers
	Lettuce with Hot Dressing	Hot Rolls
Spiced Peaches	Potted Pigeons	Jelly
	Sweet Potato Croquettes	Corn Patties
	Celery and Pineapple Salad	
	Cream Cheese Walnuts	Rolls Continued
Lady Betty Pastry	Chocolate with Sherry Salted Nuts	Crystalized Fruits

Fruit

Stuffed Olives	Clam Bouillon	Bread-sticks
Cucumbers	Lobster Croquettes Hot Rolls	Lettuce
Olives	Fillet of Halibut Dunglerre Sauce	Celery
	Potato Timbales	Stuffed Tomatoes
	Shrimp Salad	
	Cheese Bread-sticks	
Chocolate	Chocolate Cake	
	Chocolate Peppermints	Salted Nuts

Cream Berries Sugar

Olives	Lobster Cream Soup Hot Zephyrettes	Celery
Spiced Tomatoes	Halibut Jelly	Celery
	Sandwiches of Cream Cheese and Olives	
Spiced Peaches	Lamb Chops	Mint Jelly
	Stuffed Tomatoes	
Cream Peas	Mashed Potato Croquettes	
	Celery	
	Scalloped Sweet-breads	
	Tiny Cream of Tartar Biscuits, hot	
Field Salad	Sandwiches of Cream Cheese and Olives	
Ice Tea	Lemon Creams	Chocolate Fudge

Grape Fruit with Mareschino Cherries

Olives	White Soup	Pulled Bread
	Creamed Sweet-breads Hot Rolls	Celery
Spiced Peaches Potato Timbales	Broiled Birds	Grape Jelly Rice with Peppers
Celery	Holland House Chicken Hot Rolls	Spiced Tomatoes
Penobscot Bay Salad	Pulled Bread	
Almond Tarts	S. A. Baked Apples Coffee	Sweet-meats

Fruit

Olives	Chicken Soup	French Bread Toasted
Radishes	Cream Sweet-breads Hot Rolls	Olives
Jelly	Lamb Chops Cream Peas	Spiced Peaches Potato Cones
	Baked Tomato Entrée	Hot Rolls
Cheese Balls	Christmas Salad	French Bread Toasted
Cup Cake	Mint Sherbet Chocolate	Salted Nuts

Orange and Shredded Pineapple in Orange Shells

Celery	Bouillon Maggi	Pulled Bread
Olives	Cream Clams	Hot Finger Rolls
Currant Jelly Cream Peas	Lamb Chops	Mint Sauce Delmonico Potatoes
	Tomato Salad No. 2	Finger Rolls
Jelly Rolls	Cocoa	Stuffed Dates

Salpicon of Fruits

Celery Hearts	Cream of Green Pea Soup Svea Wafers	Salted Almonds
Stuffed Olives	Crab meat Newberg Hot Finger Rolls	Celery Hearts
Jelly French Peas	Breast of Chicken Broiled Creamed Mashed Potatoes in Entree Cups	
Macaroni and Tomato	Lettuce and Dressed Cheese Hot Finger Rolls	
	Chocolate	
Marguerite Crackers	Crystalized Fruits	Raspberry Jam

Grape Fruit in their own Cases
Mareschino Cherries, Green and Red

Celery Hearts	Clam Bouillon with Cream Wafer-thin Bread Buttered	
Radishes	Halibut Steak	Tomato Sauce
	Garnish with Lemons and Eggs cut lengthwise	
Beets cut Round	String Beans Creamed	
	Thin Bread	
Spiced Tomatoes	Breaded Veal Cutlets	Horse-Radish Sauce
Potato Croquettes		Spinach Timbales
	Luncheon Toast	
	Nut Olive Salad	
	Marquette Sandwiches	
Coffee	Rice Delight	Cherry Jam

Melons

Olives	Bouillon Maggi	Pulled Bread
Celery	Chicken Mousse	Hot Rolls
	Lettuce and Nut Salad	
	Graham Bread Sandwiches	
Strawberry Bavarian Cream	Individual Sponge Cakes	
	Coffee	

Fruit

Celery	De Reszke Soup	Toasted Bread
Celery	Fish Souffle	Allemande Sauce
	Cucumbers served on Lettuce Leaves	
	Hot Rolls	
Spiced Tomato	Lamb Chops	Mint Jelly
	Cream Peas	
Potato Timbales		Cheese Balls
	Celery and Pineapple Salad	
	Cream Cheese Walnuts	Bread-sticks
	Lady Betty Pastry	Chocolate
Stuffed Dates	Kilvert Punch	Peppermints

Fruit

Stuffed Olives	Asparagus Soup	Bread-Sticks
Tartar Sauce	Broiled Trout	Dressed Cucumbers
	Hot Rolls	
Jelly	Mouton de Poulet'	Celery
	Potato en Surprise	Hot Rolls Continued
	Vegetable Salad	Bread-sticks
	Baltimore Dutch Cheese	
Chocolate	Caramel Cake	Strawberries
		Sweet-meats

	Apollinaris Water	Grapes
Celery	Cream of Chicken Soup	Graham Crackers Toasted
Olives	Sweet-breads with Truffles	Cream Sauce
	Hot Rolls	
Jelly	Incubator Chickens Broiled	
Potato Croquettes		Cream Peas
	Tomato and Egg Entree	Hot Rolls
	Cucumber Salad	
Cream Cheese	Toasted Graham Crackers	Bar le' Duc'
Pistachio Bisque	Claret Sauce	
Small Cup Cakes	Ice Tea with Lemon Syrup	

Fruit

	Apollinaris Water	
Olives	Cream of Celery Soup	French Bread Toasted
Celery	Omelet with Cream Sauce	Hot Rolls
Tartar Sauce	Broiled Trout	Dressed Cucumbers
	Fried Bananas	
Spiced Peaches	Tenderloins	Brown Sauce
Mashed Potato Balls	Summer Squash Fried	
	Eggs a la Buckingham	
	Hot Rolls	
Lettuce and Orange Salad	French Bread Toasted	
	Pineapple and Strawberries served in Tall Glasses	
Mint Drops	Almond Cake	Russian Tea
	Salted Pecans	

	Apollinaris Water	Strawberry Cocktail
Radishes	Bouillon with Cheese	Pulled Bread
Celery	Lobster Cutlets	Coral Sauce
	Frizzled Potatoes	Hot Cream Biscuit
Stuffed Olives	Broiled Squab with Bread Sauce	Jelly
	New Potatoes Creamed	Mexican Rice
	Lettuce Salad	Pulled Bread
Strawberries	Coffee	Sponge Cake

	Apollinaris Water	Suaterne Frappé
Olives	Chicken Bouillon	Thin Bread
Celery	Shrimp Croquettes	Dressed Cucumbers
	Hot Rolls	
Radishes	Squab on Toast with White Sauce	Jelly
	French Fried Potatoes (Waffle Cutter)	
	Summer Squash Fried	Tomato Entree
	Luncheon Toast	
	Field Salad	Thin Bread Sandwiches
Fancy Cakes	Berries	Peppermint Creams
	Feed Cocoa	

Apollinaris Water	Strawberries Served in Glasses	
Celery	Lobster Cream Soup	Toasted Graham Bread
Stuffed Olives	Rice Croquettes	Jelly
Duelgaré Sauce	Filet of Halibut	French Cucumbers
Delmonico Potatoes		Hot Finger Rolls
Green Bean and Lettuce Salad	Toasted Graham Crackers	
Iced Cocoa	Sweet-meats	Mexican Brownies

Apollinaris	Raspberries in Tall Glasses	
Stuffed Olives	Cream of Pea Soup	Toasted Crackers
Celery		Sweet-bread Patties
Celery	Salmon Steaks	Cream and Egg Sauce
	Hot Rolls	
King Croquettes		Dressed Cucumbers
Cream Cheese	Lettuce Salad	Toasted Crackers
	Bar le Duc	
Ice Tea with Lemon Syrup		Mexican Wafers
	Sweet-meats	

Apollinaris	Watermelon Cut in Cones	
Olives	Clam Bouillon with Whipped Cream	
	French Bread Toasted	
Celery	Salmon Croquettes	Cream Sauce
	Dressed Cucumbers	
Hot Cream Biscuit		Egg Timbales
Olives	Breaded Veal Cutlets	Horse-radish Sauce
Cream Peas	New Potatoes Browned	
Lettuce and Orange Salad	French Bread Toasted	
	Coffee	Hot Rolls
	Cherry Jam	

	Apollinaris	Berries
Celery	Cream of Clam Broth	Toasted Biscuit
Lettuce	Broiled Salmon with Egg Sauce	Dressed Cucumbers
	Hot Rolls	
Algonquin Sauce	Lamb Chops	Mint Jelly
Mashed Potatoes in Balls	Salpicon of Vegetables	
	Asparagus Tips and Sliced Tomatoes	
Mayonnaise Dressing		Toasted Biscuit
Sponge Cake	Marshmallow Dessert	Coffee
	Sweet-meats	

	Raspberries	
	(In center of Glass a Mould of Jelly to hold the Sugar)	
Celery	Lobster Cream Soup	Toasted Bread-sticks
Olives	Hot Holland Chicken	Spiced Tomatoes
	Hot Rolls	
Celery	Cold Tongue	Grape Jelly
	Cheese Souffle in Ramikins	
Mashed Potato Croquettes		Stuffed Peppers
	Tomato Salad	Cheese Bread Sticks
S. A. Baked Apples		Whipped Cream
Lady Betty Pastry	Coffee	Sweet-meats

	Apollinaris	Strawberry Cocktail
Celery	Lobster Cream Soup	
	Toasted Crackers	Salted Almonds
Olives	Trout	Tartar Sauce
Dressed Cucumbers		Frizzled Potatoes
	Hot Cream Tartar Biscuit	
Celery	Broiled Chicken	Bread Sauce
	Cream Potatoes	
Baked Egg Plant	Jelly	Stuffed Tomatoes
Cream Cheese Walnuts	Fruit Salad	Toasted Crackers
	Meringues filled with Strawberries and Whipped Cream	
	or Strawberry Ice Cream	
	Pound Cake	
	Coffee	
Candied Orange Peel		Toasted Crackers

Apollinaris	Cherries on Ice	
Olives	Chicken Cream Soup	Celery
Cream Tartar Biscuit cut in halves, buttered and toasted		
Radishes	Salmon Steaks	Dressed Cucumbers
Cream Sauce with Hard-boiled Eggs chopped, Olives and Pickles		
Toasted Rolls		
Celery	Lamb Chops	Spiced Tomatoes
Mush Balls Browned		
Cream Peas		Dressed Lettuce
Celery and Sweet-bread Salad		Cheese Wafers
Grape or Strawberry Ice		
Marguerites	Hermits	
Coffee or Ice Tea with Lemon Syrup		

	Peaches	
Stuffed Olives	Tomato Cream Bouillon	
Thick Graham Crackers Toasted		
Celery	Fish Mousse, Oyster Sauce	Dressed Cucumbers
	Hot Rolls	
Rice Croquettes,	Chopped Chicken and Peas in Pastry Patties	
	Tenderloins	
	Garnish with Lemons and Pastry,	
Mashed Potatoes shaped like Cones, Browned in Oven		
Bananas rolled in Crumbs and fried in hot fat		
Baltimore Cheese	Lettuce and Cucumber Salad	
Thick Graham Crackers Toasted		
Cherry Toast		Chocolate

Apollinaris	Strawberry Cocktail	
Olives	Cream of Celery Soup	Croutons
Sliced Lemons	Salmon Steaks	Shrimp Sauce
Potato Timbales	Dressed Cucumbers	
Celery	Sweet-bread and Mushroom Patties	Hot Rolls
Cuban Salad		S. A. Sandwiches
Coffee	Strawberry Whip	Sponge Cake

Grape-Fruit in their own Shells

Celery	Cream of Tomato Soup	Pulled Bread
Olives	Cream Fish in Ramikins	Dressed Cucumbers
	Brown Bread Sandwiches and Tomatoes	
Jelly	Squab on Toast	Bread Sauce
	Green Peas Creamed	Potato Balls
Celery, Tomato and Pecan Salad		Brown Bread Sandwiches
Pound Cake	Chocolate	Bon-bons

Strawberries in Glasses

Celery	Asparagus Soup	Thin Bread
Cucumber Sauce	Halibut Steak	Radishes
Mashed Potatoes		Hard-boiled Eggs
	Hot Cream Rolls	
	Rice Croquettes	
	Cheese Salad	Hot Rolls
Strawberry Cream	Egg Lemonade	G. G. Sponge Cake

Apollinaris Oranges in their Own Shells

Olives	Clam Broth	Toasted Crackers
Radishes	Shrimp Croquettes	Lettuce Sandwiches
	Brandied Cherries in Wine Glasses	
Partridges—Bread Sauce		Grape Jelly
Sweet Potato—Southern Style		Fried Bananas
Celery	Chicken Salad on Lettuce Leaves	Toasted Crackers
	Chocolate with Sherry	
Fancy Cakes	Preserved Ginger	Salted Almonds

Olives	Oyster Cocktail	Celery
Grated Cheese	Bouillon	Pulled Bread
Olives	Epicassee of Oysters	Algonquin Sauce
	Thick Graham Crackers Toasted	
Brandied Cherries	Ducks—Cherry Sauce	Grape Jelly
	Sweet Potato Croquettes	Cheese Balls
Celery	Chicken au Supreme	Hot Rolls
	Lettuce and Tomato Salad with Riced Cheese over it	
	Pulled Bread	
Coffee	S. A. Sandwiches	Salted Nuts

Melons
(Spoonful of Wine in each)

Celery	Cream of Green Pea Soup	Bread-sticks
Radishes	Creamed Sweet-breads Hot Cream Rolls	Celery Hearts
Spiced Peaches	Broiled Chicken	Currant Jelly
Creamed Potatoes		Peas in Pastry Cups
	Eggs a la Buckingham	
Stuffed Olives		Hot Rolls
	Field Salad	Bread-sticks
Cream Cheese in Squares		Marmalade
	Fancy Cakes	
Stuffed Dates	Coffee	Lime Drops

Fruit

	Tomato Bouillon Served with Parboiled Oysters	Small Croutons
Celery	Fillet of Chicken Halibut Dressed Cucumbers	Horse-radish Sauce Peas Creamed
Stewed Cranberries	Cold Chicken Sliced	Jelly
	Mashed Potatoes Browned	Stuffed Tomatoes
	Cream of Pea Salad	Fresh Butter Sandwiches
Hermits	Coffee	Cream Cheese

Watermelon cut in Cones

Celery Hearts	Clam Bouillon	Toasted Crackers
Stuffed Olives	Salmon Steak	Plain Cucumber Salad
Celery	Scallop of Veal	Horse-radish Sauce
Spinach Timbales		Mashed Potato Balls
	Chicken Croquettes	Cheese Puffs
Field Salad		Marquette Sandwiches
	Orange Ice	
Coffee	Sweet-meats	Orange Cake

Apollinaris	Fruit	
Celery	Bouillon	Pulled Bread
Olives	Fish	Radishes
	Dressed Cucumbers	Toasted Crackers Cheesed
	Potatoes Creamed	
Sweet-breads and Mushroom Patties with Pastry Covers		
Spiced Peaches	Pigeons and Jelly	Brandied Cherries
Corn Patties		Stuffed Egg Plant
Currant Marmalade	Celery Salad	Cream Cheese
	Toasted Crackers	
Salted Nuts	Coffee	Cake

	Fruit	
Celery	Asparagus Soup	Toasted French Bread
Olives	Lobster Croquettes	Dressed Cucumbers
	Hot Rolls	
Jelly	Broiled Chicken	Cranberry Sauce
Cream Potatoes	Summer Squash Fried	Green Peas
	Field Salad	Nut Sandwiches
Cocoanut Hearts	Iced Cocoa	Sweet-meats

	Salpicon of Fruit	
Celery	Cream of Chicken Soup	Thin Bread
Potato Balls	Fish Souffle	Peas
	Sweet-breads with Orange Sauce	Hot Rolls
Lettuce and Nut Salad		S. A. Sandwiches
Coffee	Peach Tartlets	Salted Almonds

	Fruit	
Toasted Crackers	Clam Bouillon	Whipped Cream
Celery	Cold Tongue	Jelly
	Spinach and Egg Timbales	
Bread and Butter Sandwiches	New Potatoes, Creamed	
Lettuce and Orange Salad	Toasted Cheese Crackers	
Cup Cakes	Chocolate	Hermits

Anchovy Crackers

Celery	Cream of Pea Soup	Toasted Crackers
Cucumbers	Lobster Cutlets	Tartar Sauce
	Hot Rolls	
Egg and Tomato Timbales	Spanish Birds	Rice Croquettes
	Cherry Salad	Cherry Toast
	Frozen Peaches	
Sponge Drops	Iced Cocoa	Rose Cakes
		Sweet-meats

Berries

Olives	Bouillon No. 2	Pulled Bread
Celery	Baked Live Lobster	Hot Rolls
	Dressed Cucumbers on Lettuce Leaves	
Jelly	Boiled Chicken Cold, Decorated with Hard-boiled Eggs	
	Stuffed Potatoes	Hot Rolls
		Fried Bananas
	Nut and Olive Salad	Sandwiches
	Raspberry Jam in Glasses with Whipped Cream on top	
Coffee	Lemon Queens	Salted Nuts
	Checkerberry Mints	

Grape-Fruit

Celery	Lamb Broth with Cream	Toasted Crackers
Olives	Halibut Steaks	Cucumbers on Lettuce Leaves
	Tomato Timbales	
Jelly	Breasts of Chicken	Celery
	Asparagus Tips Creamed	
	Riced Potatoes	Hot Rolls
	Lettuce and Orange Salad	Toasted Crackers
Sponge Cake	Coffee	Stuffed Prunes

Grape-Fruit (with a little Wine in each)

Toasted Crackers	Chicken Cream Soup	Whipped Cream
Celery	Lobster Newberg	Hot Rolls
Jelly	Tenderloins	Spiced Tomato
	Souffle Potato	Cream Peas
	Dressed Cheese	Celery Salad
		Hot Rolls
Ices	Lady Superior Cake	Bon-bons
	Kilvert Punch	

Fruit

Olives	Lobster Croquettes with Cream Sauce	Hot Rolls
Cucumbers and Tomatoes Dressed, and on Lettuce Leaves		
Celery	Cold Tongue	Jelly
Potato Croquettes	Luncheon Toast Stuffed Eggs	Cheese Balls
Pineapple	Russian Tea Almond Tarts	Bon-bons

Grape Fruit

Celery	Fried Clams	Tiny Tins
Small Cream of Tartar Biscuits, hot		
Luncheon Toast		
Lettuce—French Dressing		
Hot Biscuit		
Cream Cheese and Raspberry Jam		Coffee

Oranges

Olives	Tomato Entree	Hot Rolls
Celery	Cold Ham cut very thin	Dressed Lettuce
Rice Croquettes	Hot Rolls	Cheese Balls
Tomato Salad		S. A. Sandwiches
Coffee	Fancy Cakes	

Fruit

Cream of Pea Soup with Whipped Cream		
Wafer-thin Bread Buttered		
Celery Hearts	Fish Mousse	Hot Rolls
Cucumbers and Tomatoes Sliced and Dressed with French Dressing		
Spiced Peaches	Broiled Chicken	Jelly
Cream Potatoes	Stuffed Tomatoes	
Sweet-bread Salad		Cheesed Crackers
Cup Cakes	Chocolate with Sherry	Raspberry Jam
Crystalized Fruits		

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Fruit

Olives	Clam Soup	Toasted Graham Crackers
Olives	Baked Ham cut thin	Hot Rolls
Egg Timbales		Stuffed Tomatoes
Celery	Lobster Salad	Hot Rolls
Meringue Crackers		Cocoa with Whipped Cream
	Peppermints	

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Canada Melons

Radishes	Lobster Cream Soup	Toasted Bread
Chicken Croquettes		Hot Rolls
Cream Potatoes	Lamb Chops	Jelly
	Stuffed Tomatoes	
Celery	Cream Sweet-breads	Hot Rolls
	Plain Lettuce	
Cream Cheese	Toasted Bread	Bar le Duc
	Coffee	

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Strawberry Cocktail

Stuffed Olives	Asparagus Soup	Cheese Wafers
Celery	Chicken and Sweet-bread Croquettes	Hot Rolls
Spiced Peaches	Squab on Toast	Bread Sauce
Scalloped Potatoes No. 2	Cream Peas in Pastry Cases	
	Lobster Newberg	Hot Rolls
Orange Lettuce Salad		Cheese Wafers
	Ice Tea with Lemon Syrup	
St. John Tartlets	Salted Nuts	Stuffed Prunes

74

Purple and White Grapes in Grape-Fruit Cases

	Lobster Soup	French Bread Toasted
Celery Hearts	Chicken Croquettes	Cream Sauce
	Finger Rolls	
Olives	Breaded Veal Cutlets	Horse-radish Sauce
Cream Potatoes		Rice Peppers
	Sweet-breads Creamed	Finger Rolls
	Aix Salad	
Cream Cheese	Toasted Crackers	Currant Jam
	Berries	
Cake	Coffee	Marshmallows

Canada Melons

Radishes	Cream Clam Soup	Bread-sticks
Cucumbers	Lobster Cutlets Frizzled Potatoes	Coral Sauce Hot Rolls
Celery	Cream Chicken in Moulds—Garnish with Sliced Tomatoes, Cucumbers, Olives and Radishes	
French Beans	Bread-sticks	Potato Croquettes
Luncheon Toast		Salad of Lettuce
Date Jelly	Mint Sherbet Coffee	Almond Cake

Grape-Fruit Mareschino Cherries

Sliced Lemon	Raw Oysters with Relish	Toasted Crackers
	Chicken Bouillon in Cups	Toasted Crackers
Celery Fried Potatoes	Lobster Cutlets	Coral Sauce Hot Rolls
Brandied Cherries in Glasses Mashed Potato Balls	Broiled Birds	Grape Jelly Tomato Timbales
	Celery and Pineapple Salad	
	Cream Cheese Walnuts	Toasted Crackers
	Lady Baltimore Cake	Coffee

Pomona Frappé

Olives	White Soup	Bread-sticks
Celery	Sweet-breads and Brains in Patty Shells Hot Rolls	
Mustard Pickle Frizzled Potatoes	Cold Ham cut thin	Stuffed Peppers Tomato Timbales
	Grape-Fruit and Celery Salad American Cheese	Bread-sticks
	Coffee	
Porcupine Cake	Salted Nuts	Stuffed Dates

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Apollinaris	Cantaloupe	
Olives	Lamb Broth with Cream	Croutons
Celery	Salmon with Shrimp Sauce	Cucumbers
	New Potatoes	
Jelly	Broiled Chicken	Bread Sauce
Potato Croquettes		Cream Peas
	Banana and Nut Salad	Toasted Graham Crackers
Cream Cheese	Bar le Duc	
	Coffee	
Walnut Wafers		Cherries

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Apollinaris		Cocktail
Olives	Cream of Pea Soup	Toasted Crackers
Celery	Salmon Croquettes	Cream Sauce
Tomato and Egg Entree		Hot Rolls
Radishes	Veal Cutlets Breaded	Horse-radish Sauce
Delmonico Potatoes		Buttered Beans
	Field Salad	
Nut Sandwiches	American Cheese cut in fancy shapes	
	Alpine Sherbet	
Lemon Queens	Coffee	

80

	Watermelon cut in Cones	
	(Before serving sprinkle with Sherry)	
Celery	Cream of Green Corn Soup	French Bread Toasted
Hot Rolls	Shrimp Entree	
	Cucumbers with French Dressing	
Radishes	Lamb Chops	Mint Jelly
Potatoes en Surprise		Baked Tomatoes
	Lettuce and Sliced Orange Salad	
	Frozen Cheese	Hot Rolls
	Peaches with Cream	
Chocolate Cake	Chocolate with Sherry	Salted Nuts

Berries

Olives	Asparagus Soup	Bread-sticks
Radishes	Fishette	Hot Rolls
	Cucumber Romaine	Cream Peas
Celery	Chicken Loaf	Currant Jelly
Stuffed Potatoes		Cheese Relish
Cherry Salad	Cherry Toast	
	Meringues filled with Ice Cream	
Imperial Cake	Coffee	Bon-bons

Grape-Fruit

Celery	Sweet-bread and Truffles Creamed	
	Small Cream of Tartar Rolls	
Grape Jelly	Broiled Bird	Brandy Peaches
Bread Sauce	Potato Cones	Rice Croquettes
	Cucumber Salad	
Cream Cheese	Pulled Bread	Bar le Duc
	Chocolate Wafers	
Chocolate with Sherry		Mint Drops

Melons cut in balls and served in Melon Shells

Add a few Mint Cherries

Celery	Chicken Soup en Tassé	Thin Bread Buttered
Olives	Cream of Clams	Horse-radish
	Hot Rolls	
Celery	Squab on Toast	Bread Sauce
	Fried Patatoes	
Fried Bananas		Hot Rolls
	Tomato Entree	
Cream Cheese	Lettuce and French Bean Salad	
	Thin Bread Buttered	
Salted Almonds	Coffee	Angelica Cake

Fruit

Celery	Cream of Corn Soup	Pop Corn
Cream Sauce	Chicken Croquettes	Hot Rolls
	French Peas	
Currant Marmalade	Partridges	Bread Sauce
Scalloped Potatoes	Grape Jelly	Baked Stuffed Tomatoes
Hot Rolls	Celery Salad	Cream Cheese Walnuts
Meringue Crackers	Chocolate	Salted Nuts

Olives	Raw Oysters with Lemon Toasted Crackers	Oyster Relish
Celery	Lobster Croquettes	Horse-radish Cream Sauce
	Rice Potatoes Fried	
Jelly	Cream Chicken in Rice Border	Spiced Peaches
Green Peas		Scalloped Tomatoes
	Tomato Jelly, Celery and Lettuce Salad	
	French Dressing	Cheese Puffs
	Lady Baltimore Cake	
Stuffed Dates	Coffee	Mints

	Raw Oysters	Oyster Relish—Crackers
Celery	Cream Sweet-breads	Hot Rolls
Boiled Beet Balls	Halibut Steaks	Cucumbers
	Mashed Potato with thick Egg Sauce	
	Lettuce, Tomato and Asparagus Tips	
	French Dressing	Cheese Zephyrettes
Almond Tartlets	Coffee	Salted Nuts

	Fruit	
Olives	Lobster Purée	Hot Rolls
	Burlington Fillet of Beef	Oyster Sauce
Mush Balls	Spiced Peaches	Canada Tomatoes
Allemande Sauce	Cutlets of Sweet-breads	Hot Rolls
	Celery and Red Apple Salad	
Brown Bread and Nut Sandwiches		Cream Cheese
Date Jelly	Cocoanut Tarts	Coffee
	Peppermints	Salted Nuts

	White and Purple Grapes	
Celery	Fried Smelts with Tartar Sauce	Hot Rolls
	French Fried Potatoes	
Currant Jelly	Mouton de Poulet	Celery
Cream Potatoes	Baked Stuffed Tomatoes	Corn Oysters
	Apple and Celery Salad	
Cheese Walnuts		Pulled Bread
Orange Tartlets	Coffee	Salted Pecans

Olives	White Soup	Thin Bread
	Halibut Steak	
Tomato Sauce	Hot Rolls	Cucumbers
Celery	Salmi of Partridges	Jelly
Stuffed Potatoes	Mexican Beans in Pastry Patties	
	Washington Macaroni and Tomato	
Lettuce and Cream Cheese	Brown Bread Sandwiches	
	Wine Jelly	
Marguerites	Coffee	Peppermints and Salted Nuts

	Salpicon of Fruits	
Olives	Cream of Celery Soup	Croutons
Radishes	Stuffed Smelts	Hot Rolls
Dressed Cucumbers		Cream Peas
Jelly	Roast Duck with Orange Sauce	Spiced Grapes
Sweet Potato Croquettes	Cheese Balls	Stewed Celery
Sardine Salad	Brown Bread and Nut Sandwiches	
Date Cake	Coffee	Salted Almonds
	Preserved Ginger	

	Grape-Fruit	
Stuffed Olives	Cream of Celery Soup	Graham Crackers Toasted
	Colored Green	
Celery	Lobster Cutlets —Coral Sauce	Radishes
	Fried Potatoes	Cut like a Lily
Jelly	Breasts of Chicken Broiled	Cranberry Sauce
Sweet Potato Croquettes		Cheese Balls
	Baked Stuffed Tomatoes	
Sweet-bread and Celery Salad	Graham Crackers Toasted	
	Lemon Whip	
Lemon Queens	Coffee	Sweet-meats

Apollinaris	Raw Oysters—Oyster Relish	Thin Graham Bread
Celery	Creamed Sweet-breads	Hot Rolls
Jelly	Partridges	Bread Sauce
	Garnished with Grated Chestnuts	
Delmonico Potatoes	Stuffed Peppers	Canada Tomatoes
	French Bean Salad	Rolls
	Chestnuts and Whipped Cream	
Fig Sweet-meats	Coffee	Graham Bread Buttered

Oranges and Shredded Pineapple served in Orange Shells

Celery	Cream Clams	Hot Rolls
Radishes	Veal Cutlets Breaded	Horse-radish Sauce
Cream String Beans	Chutney	Delmonico Potatoes
	Stuffed Tomato Salad	
Cream Cheese		Toasted Crackers
Coffee	Lady Baltimore Cake	Salted Pecans

Grape-Fruit

Salted Almonds	Cream of Pea Soup with Whipped Cream	Toasted French Bread
Celery	Fish Mousse	Hot Finger Rolls
Radishes	Broiled Chicken	Jelly
	Cream Potatoes	Celery au Gratin
Tomato and Lettuce Salad	Mayonnaise Pistachio Dressing	
Hot Finger Rolls	Cream Cheese	
	Chocolate	
Cup Cakes	Salted Almonds	Raspberry Jam

Fruit

Olives	Oyster Cream Soup	Toasted Crackers
Radishes	Veal Croquettes—Horse-radish Sauce	Hot Rolls
	Green Peas	
Jelly	Larded Grouse	Cherry Sauce
Sweet Potatoes—Southern Style		Egg Timbales
	Creamed Salmon	Hot Rolls
	Celery Sticks filled with Cream Cheese	
	French Dressing	Toasted Crackers
Pineapple Cream	Porcupine Cake	Coffee
	Salted Pecans	Lime Drops

Orange Pulp cut in Dice
Served ice cold in their own Shells

Grated Cheese	Bouillon in Cups	Bread-sticks
Celery	Scalloped Oysters in Shells	
	Thick Graham Crackers Toasted	
Jelly	Breasts of Chicken Broiled	Cream Sauce
	Sweet-wrinkle Peas in Pastry Cups	
Sweet Potatoes in Cones		Rice and Cherries
Apple Salad	Thin Bread	
Raspberry Tarts with Whipped Cream		
	Coffee with Marshmallow Drops	

Oranges

Celery	Cream of Corn Soup	Popped Corn
	Baked Ham	
Cuban Tomatoes	Stuffed Potatoes	Corn Fritters
Lobster Salad		Hot Rolls
	Lady Betty Pastry	
Stuffed Prunes	Coffee	Salted Nuts

Fruit

Olives	Lobster Soup	Toasted French Bread
Radishes	Stuffed Smelts—Tartar Sauce	Dressed Cucumbers
Celery	Fillet of Beef with Oyster Sauce	Spiced Peaches
White Mush Balls	Baked Bananas	Stuffed Tomatoes
Celery	Sweet-breads No. 1	French Bread Toasted
	Lettuce Salad	
Cream Cheese	French Bread Toasted	Cherry Jam
	Mint Sherbet	
Porcupine Cake	Coffee	Candied Orange Peel

Grape-Fruit

Bread-sticks	Bouillon in Cups	Grated Cheese
Olives	Scrambled Sweet-breads	Celery
	Hot Rolls	
Grape Jelly	Individual Game Pie	Rolls
Delmonico Potatoes	Cheese Souffle	
	Lettuce Salad	Cheese Sandwiches
	Pound Cake	
Stuffed Prunes	Coffee	Salted Nuts

Fruit

Olives	Chicken Bouillon	French Bread Toasted
Celery	Cusque a la Creme	Sliced Tomatoes
	Cream Peas	Hot Cream Tartar Biscuit
Brandied Cherries	Potted Pigeons	Spiced Peaches
Sweet Potato Croquettes		Lima Beans Creamed
	Celery au Gratin	
	Penobscot Bay Salad	Cheesed Crackers
	Raspberry Jam Whip	
Marguerites	Coffee	Salted Nuts

Grapes

Olives	Oyster Soup	Boston Crackers Split and Toasted
Celery Hearts	Lobster Newberg	Hot Rolls
Brandy Peaches	Ducks with Cherry Sauce	Grape Jelly
	Corn Fritters and	Southern Sweet Potatoes
Hot Spiced Grape Juice		
	Chicken Terrapin	Hot Rolls
Olives	Apple and Celery Salad	Welsh Rarebit Crackers
	Pekoe Cream	
Cup Cakes	Coffee	Candied Orange

Fruit

Olives	Chicken Soup	Toasted Crackers
Celery	Cream Lobster in Pastry Patties	S. A. Sandwiches
Grape Jelly	Canvas-back Duck (Baltimore)	Frandy Peaches
Sweet Potato Croquettes	Hot Grape Juice	
	Red Peppers with Rice	
	Celery Salad served with Broiled Bacon and Broiled Oysters	
Cheese Walnuts		S. A. Sandwiches
Date Cake	Coffee	Sweet-meats

Grape-Fruit

Olives	Bouillon	Grated Cheese
	Toasted Bread-sticks	
	Cream Sweet-breads and Truffles	
	Hot Rolls	Celery
Celery	Broiled Birds	Bread Sauce
Potato Cones	Macaroni and Cheese	String Beans
Olives	Cucumber Salad	Bread-sticks
	Lady Baltimore Cake	
Mint Drops	Chocolate with Sherry	Salted Nuts

Raw Oysters

Celery	Scrambled Sweet-breads	Puffed Paste
Brandy Cherries	Partridges	Bread Sauce
Sweet Potato—Southern Style	Cheese Balls	
	Spinach and Egg Timbales	
Stuffed Olives	Shrimp Salad	Thin Bread Sandwiches
	Raspberry Ice with Whipped Cream Center	
Mexican Wafers	Coffee	Sponge Cake

Salpicon of Fruit in Tall Glasses

Celery	Chicken Croquettes	Cream Peas
	Hot Rolls	
Stuffed Olives	Broiled Tongue	Apple Jelly
Potato Timbales	Baked Stuffed Tomatoes	
	Oyster Tourraine	Hot Rolls
Aix Salad		Pulled Bread
	Meringues filled with Ice Cream	
Fancy Cakes	Coffee	Salted Nuts

106

	Grape-Fruit	
Stuffed Olives	White Soup	Bread-sticks
Sliced Lemon	Fried Oysters	Pickles
	Tiny Hot Biscuit	
Chicken Salad	Biscuit Continued	
	Luncheon Toast	
Bread-sticks	Coffee	Celery Hearts

107

	Pineapple cut in Dice	Served in its own Shell
Olives	Cream of Corn Soup	Pop Corn
Celery	Fried Oysters	Graham Bread Sandwiches
Spiced Tomatoes	Birds Broiled	Grape Jelly
	with thin slices of Bacon	
Fried Potatoes	Baked Spaghetti with Cheese	
Orange Omelet with Plain	Lettuce Salad	Hot Rolls
	Wine Jelly	
Nut Wafers	Chocolate	Stuffed Dates

108

	Fresh Fruit	
Olives	Cream of Lettuce and Cucumber Soup	Bread-sticks
Radishes	Cold Ham cut very thin	Celery
Somerset Club Eggs		Hot Buttered Rolls
	Lettuce and Orange Salad	Bread-sticks
Coffee	Oatmeal Macaroons	Sweet-meats

109

	(Cost \$3.50)	
	Sakonski	
	Corn Bouillon	Toasted Crackers
Fishette		Cucumbers
	Rechauffe	Hot Rolls
	Woodcock	
Stuffed Pimentos		Toasted Crackers
Oranges	Orange Cake	
	Fudge	Coffee

Grape Fruit Punch

Maggi Bouillon

Toasted Crackers

Mock Terrapine

Finger Rolls

Broiled Birds—Currant Jelly

Small Potatoes, Creamed

Cucumber jelly with Lettuce

Finger Rolls

Chilled Peaches

Almond Cake
Coffee

Ice Cream

DINNERS

1

Apollinaris	Cocktail	
Bread-sticks	Consomme	Grated Cheese
Celery	Baked Cod	Sliced Tomatoes
	Cream Potatoes	
Giblet Sauce	Roast Turkey	Cranberry Frappé
Sweet Potato Croquettes	Baked Onion	Stuffed Tomato
Celery	Albany Entree	Stuffed Olives
	Washington Macaroni	
Lettuce and Cheese		Boston Crackers Toasted
	Apple and Celery Salad	Bread-sticks
	Manchester Pudding with Cream Sauce	
Celery	Coffee	Crackers
		Salted Nuts

2

Apollinaris	Tonic with Marron Glacé in bottom of glass	
Stuffed Olives	Cream of Chestnut Soup	Celery
	French Bread Toasted	
Celery	Stuffed Smelts with Tartar Sauce	Dressed Lettuce
	Hot Rolls	
Cranberries	Roast Chicken—Giblet Sauce	Jelly
Mashed Potato Balls Browned		Baked Macaroni
		with Tomato Sauce
	Cheese Balls	
Celery	Cream Oysters served in Bread Shells	Olives
	Field Salad	French Bread Toasted
	Steamed Pudding—Hard Sauce	
S. A. Sandwiches	Coffee	Celery

3

	Olives	
Oyster Relish	Raw Oysters	Brown Bread Sandwiches
Celery	Consomme	Toasted Crackers
Lettuce	Halibut for eight people	Celery
Cucumber Entree		Egg Timbales
Spiced Tomatoes	Roast Chicken	Giblet Gravy
Mashed Potatoes	Cranberry Sauce	Baked Macaroni
	Salmi of Partridges	Cheese Straws
Celery Stick Salad	Brown Bread Sandwiches	
Mexican Wafers	Coffee	After-dinner Mints

Grape-Fruit in their own Shells

Stuffed Olives	Cream of Corn Soup	Pop Corn
Celery	Fish Souffle	Dressed Cucumbers
	Thin Crackers Cheesed	
Jelly	Fillet of Beef	Oyster Sauce
Potato Timbales	Canada Baked Tomatoes	
Cream Chicken served in Toasted Bread Cases		
Cheese Balls	Aspec Salad	Crackers
Assorted Cakes	Coffee	Ginger Chips
	Marron Glacés	

Oyster Cocktail

Ripe Olives	Clear Soup with Grated Cheese	Cheesed Crackers
Celery	Halibut Jelly with Shrimp Sauce	Hot Rolls
	Spinach Timbales	
Spiced Peaches	Roast Duck with Cherry Sauce	
Mashed Potatoes in Balls	Baked Onions	Cream Brussell Sprouts
Celery	American Croquettes	Cheesed Crackers
	Malaga Grapes and Walnut Salad	Cheesed Crackers
Plum Pudding Burning—Hard Sauce		
	Coffee served in Drawing Room	
Creme de Menthe	Sweet-meats	

Grape-Fruit and Mareschino Cherries in Glasses

Celery	Cream of Lettuce Soup	French Bread Toasted
Olives	Fricassee of Chicken	Celery
	Hot Rolls	
Algonquin Sauce	Beef Roast	Brown Sauce
	Sweet Potatoes roasted in pan	
Stuffed Onions	Baked Bananas with Raisin Sauce	
Celery	Scalloped Oyster in Toasted Bread-Ramikin Cups	
Washington Macaroni Lettuce and Cheese		Hot Rolls
Manchester Pudding—Cream Sauce		
French Bread Toasted	Coffee	Celery
	Salted Nuts	

Purple and White Grapes in Grape-Fruit Shells

Stuffed Olives	Cheese Soup	Toasted Crackers
Celery Small Rolls	Fried Haddock Roe	Tartar Sauce Dressed Cucumbers
Giblet Sauce	Turkey and Sausages roasted together Cranberry Jelly	
Mashed Sweet Potatoes	Celery au Gratin	Stuffed Tomatoes
Salpicon of Fruit		
Hot Rolls	Creamed Oysters	Celery
	Egg Salad	Toasted Crackers
Chestnuts with Cream	Cup Cakes Coffee	Sweet-meats

Cocktail

Olives	Onion Soup	Pulled Bread
Cucumbers	Baked Fish Dressed Lettuce	Tomato Sauce
Jelly	Roast Turkey and Sausages Oyster Sauce	Spiced Tomatoes
Baked Macaroni with Cheese	Stewed Celery	Sweet Potatoes
Salpicon of Fruit Frozen		
	Lobster Salad	Pulled Bread
Assorted Cake	Mint Sherbet Coffee	Celery and Cheese Wafers

	Oyster Cocktail	Graham Sandwiches
Olives	Cream of Chicken Soup	Croutons
Celery	Chicken Livers en Brochette	Graham Sandwiches
Jelly	Partridges	Bread Sauce
American Croquettes	Hot Spiced Grape Juice	
	Spinach Timbales	
Celery	Baked Ham	S. A. Sandwiches
Lettuce	Washington Macaroni American Cheese	Graham Sandwiches
	Pineapple Custard	
Stuffed Prunes	Coffee	Salted Nuts

French Dessert

Stuffed Olives	Cream of Corn Soup	Popped Corn
Sliced Tomatoes	Baked Fish with Egg Sauce	Potatoes
Brandy Peaches	Birds with Bread Sauce	Jelly
King Croquettes	Celery au Gratin	Spanish Rice
Olives	Indian Curry of Chicken	Plain Sandwiches
Tomato and Lettuce Salad with Pistachio and Mayonnaise Dressing Zephyrettes Cheesed and Toasted		

	Pineapple Cream	
Lady Betty Pastry	Coffee	Salted Nuts

Grape-Fruit with Candied Cherries

Celery	Oyster Soup	Small Crackers Browned
Cucumbers	Halibut Steak with thick Egg Sauce	Hot Rolls
Brandy Peaches	Roast Goose with Orange Sauce	Grape Jelly
Southern Sweet Potatoes	Corn Fritters	Brussels Sprouts or Spinach

Pomona Frappé

Celery	Sweet-breads No. 1	Hot Rolls
	Lettuce and Sliced Pimento Salad	
Frozen Cheese	Toasted Crackers	Bar le Duc
Coffee	Plum Pudding with Brandy Sauce	Celery and Toasted Crackers

Oyster Cocktail

Olives	Chicken Soup	Toasted Crackers
Dressed Cucumbers	Halibut for eight people	Buttered Beet Balls
Celery	Crown Roast of Lamb	Mint Jelly
Cream Peas	Rice with Cherries	Mashed Potatoes
Watermelon (Mark Hanna's)		

Jelly	Breasts of Chickens Broiled	Bread Sauce
S. A. Entree	Hot Rolls	

Cream Cheese	Stuffed Tomato Salad	Toasted Crackers
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	Fruit Pudding (Mrs. Deering's)	
Stuffed Prunes	Coffee	Sweet-meats

NOTE. Do not serve salad from head of table. Pass it with the cream cheese, jelly, or toasted crackers.

NOTE. Let the maid pass the coffee, sugar and cream, on tray, so your guests or maid may pour the coffee.

13

Apollinaris	Caviare Sandwich	
Olives	Consomme Grated Cheese	Toasted Crackers
Stewed Gooseberries	Baked Shad garnished with Mashed Potatoes and String Beans	Cucumbers
Celery	Roast Chicken with Oyster Dressing	Giblet Gravy
Potato Croquettes	Macaroni and Cheese	Asparagus
	Watermelon (Mark Hanna's)	
Celery	Sweet-breads under cover	Toasted Crackers
Cheese Salad No. 4	Plain Sandwiches	
	Peach Ice Cream	
Angel Cake	Coffee	Spanish Panoche

14

	French Dessert	
Stuffed Olives	Cream of Chicken Soup	French Bread Toasted
Asparagus	Fillet of Halibut or other fish with White Sauce	
Radishes	Cucumbers au Gratin	Hot Rolls
Grape Jelly	Roast Venison	Brandied Cherries
Potato Timbales	Cheese Balls	Salpicon of Vegetables
	Hot Spiced Grape Juice	
Celery	Indian Curry of Chicken	Hot Rolls
Bird's Nest Salad	French Bread Toasted	
Vanilla Ice Cream	Almond Cake	Salted Nuts
Celery	Water Crackers	Coffee

15

	Anchovies on Toast	
Sliced Lemon	Raw Oysters with Oyster Relish	Toasted Crackers
Olives	Cream of Celery Soup colored green	Croutons
Celery	Cream Sweet-breads and Brains	Hot Rolls
Jelly	Turkey with Chestnut Dressing	Giblet Sauce
Baked Tomatoes	Sweet Potato Croquettes	
	Stuffed Onions	Celery
	Vol au Vent	
Bread-sticks	Tomato and Lettuce with Pistachio and Mayonnaise Dressing	
	Ice Cream with (cold) Strawberry Sauce	
Porcupine Cake		Salted Nuts
	Coffee, Burnt Brandy in Orange Cups	
Celery	Water Crackers	

Apollinaris	Grape-Fruit	
Celery	Bid's Clam Soup	Toasted Crackers
Baked Shad—Garnished with Mashed Potatoes and the Sauce it was baked in		
Asparagus	Dressed Cucumbers	
Mint Jelly	Crown Roast of Lamb	Brown Sauce
Peas	Potatoes browned in pan	Stuffed Egg Plant
Jelly	Squab on Toast	Bread Sauce
Hot Rolls Tomato stuffed with Shrimps		
Cream Cheese	Lettuce and Cress Salad	Currant Marmalade
Toasted Crackers		
Fancy Cakes	Individual Ice Cream	Cocoanut Cakes
Celery	Coffee	Crackers
Salted Almonds		

Grape-Fruit in Glasses with Mareschino Cherries		
Stuffed Olives	Onion Soup	Thick Graham Crackers
Celery	Shrimps in Cream Sauce	Toasted
Spiced Grapes	Roast Goose	Sweet Potato Croquettes
Celery au Gratin	String Beans	Grape Fruit Salad
Mint Sherbet		
Washington Macaroni and Tomatoes		
Dressed American Cheese	Lettuce	Toasted French Bread
Cream Sauce	Manchester Pudding	Salted Nuts
Svea Wafers	Coffee	Celery Hearts

Oranges and Mint Cherries		
Sliced Lemon	Raw Oysters with Oyster Relish	
	Toasted Crackers	
Celery	Cream of Lettuce Soup	Toasted Crackers
Tartar Sauce	Stuffed Smelts	Fried Cucumbers
Spiced Grapes	Roast Domestic Duck with Orange Sauce	
	Brandy Cherries	
Sweet Potatoes—Southern Style	Stuffed Onions	
	Baked Bananas	
Celery	Peppers stuffed with Shrimps	Toasted Crackers
	Washington Macaroni and Lettuce	
American Cheese Dressed	Graham Bread Sandwiches	
Mexican Hermits	Date Jelly	Salted Nuts
Coffee	Celery and Svea Wafers	

Apollinaris

Appetizer

	Tapioca Cream Soup	Bread-sticks
Celery	Oyster Tourraine	Hot Rolls
Brandy Peaches	Roast Domestic Duck	Cherry Sauce
Sweet Potato Croquettes	Spinach Timbales	Jelly
	Hot Spiced Grape Juice	
Celery	Hotel Holland Chicken	Rolls
Bread-sticks	Autumn Salad	Stuffed Olives
	Fruit Meringue	
Lime Drops	Coffee with Celery Crackers	Crystalized Ginger

Powdered Sugar	Berries in Glasses	
Radishes	Cream of Clam Soup	Toasted Crackers
Asparagus	Salmon Steaks with Cream Sauce	Cucumber Entree
Celery Hearts	Roast Lamb	Mint Jelly
New Potatoes Creamed	String Beans	Spanish Rice
	Squab	
Sliced Tomatoes	Celery au Gratin	Grape Fruit Salad
	Cream Sweet-breads in Patties	Hot Rolls
Toasted Crackers	Banana Salad	Frozen Cheese
Date Jelly	Lady Baltimore Cake	
	Coffee	Salted Nuts

Appetizer

Olives	Cream of Tomato Soup	French Bread Toasted
Olives	Fish for eight people	Peas
Celery	Roast of Beef	Brown Sauce
Potatoes baked with Meat		Rice and Peppers
	Canada Baked Tomatoes	
Celery	Holland House Chicken	Hot Rolls
Cream Cheese	Celery and Apple Salad	French Bread Toasted
	Fruit Pudding—Brandy Sauce	
Stuffed Prunes	Coffee with Celery	Salted Nuts
	Svea Wafers	

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Grape-Fruit	English Sandwich Appetizer	
Pulled Bread	Cream of Lettuce and Cucumber Soup	Olives
Radishes	Halibut Timbales	Hot Rolls
	Potatoes with Cheese	
Chantilly Apple Sauce	Small Roast of Pork	Jelly
Stuffed Onions	Southern Potatoes	Cranberry Frappé
Brandy Cherries	Quail on Toast	Bread Sauce
Small Rolls	Chili Rellenos	Celery
Pulled Bread	Banana Salad	
	Sweet-meat Pudding	
Crackers	Coffee	Celery
	Creme de Menthe in Drawing Room	

23

	Apollinaris	Oyster Cocktail
Radishes	Mushroom Soup	French Bread Toasted
Olives	Baked Fish	Tomato Sauce
	Fried Cucumbers	Peas
		Cheese Balls
Spiced Peaches	Fillet of Beef	Oyster Sauce
Mush Balls Browned	Baked Macaroni with Tomato	
	Stuffed Onions	
Sliced Tomatoes	Wild Duck (Baltimore Rule)	Small Rolls
Celery au Gratin	Hot Spiced Grape Juice	
Celery	French Bean Salad	Cherry Toast
Pineapple Cream	Cup Cakes	Coffee Liqueur
	Bon-bons	Assorted Nuts

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	Purple and White Grapes in Orange Shells	
Ripe Olives	Raw Oysters with Oyster Relish	Toasted Crackers
	Celery	Bouillon
		Grated Cheese
	Coral Sauce	Lobster Croquettes
		Hot Rolls
Spiced Peaches	Roast Chicken—Giblet Sauce	Currant Jelly
Potato Timbales	Fried Bananas	Cheese Balls
	Mint Sherbet	
Celery	Vol au Vent	
	Christmas Salad	Small Rolls
	Marshmallow Souffle	
Chocolate Cake	Stuffed Prunes	Chocolate with Sherry
	Salted Nuts and Bon-bons	

Strawberry Cocktail

Olives	Clam Bouillon	Thick Graham Crackers	Toasted
Dressed Cucumbers	Boiled Salmon with thick Egg Sauce	Potato Timbales	Hot Rolls
Jelly	Broiled Chicken with Bread Sauce	Celery	
New Potatoes Creamed	Stuffed Egg Plant	Asparagus	
Celery	Sweet-breads and Brains	Toasted French Bread	
Olives	Bird's Nest Salad	Graham Crackers	Toasted
Vanilla Ice Cream with Strawberry Sauce			
Lemon Queens	Bon-bons	Cocoanut Cakes	
Salted Nuts	Coffee	Svea Wafers	Mint Cordial

Grape-Fruit and Grapes

Stuffed Olives	Cream of Beet Soup	Bread-sticks	
Celery	Baked Trout	Tomato Sauce	
Baked Macaroni with Cheese	Dressed Lettuce		
Celery	Roast Tenderloin	Beaunaise Sauce	
New Potatoes Browned	Young Beans Creamed	Spiced Peaches	
Squab on Toast with Bread Sauce	Hot Rolls		
Chili Rellenoes			
Lettuce Salad	Luncheon Toast		
Lady Baltimore Cake	Mint Sherbet	Coffee	
	with Laqueur in Orange Cups		
Salted Pecan Nuts			

Peaches a la Venetia

Olives	Green Pea Soup	Pulled Bread	
Celery	Lobster Rissoles	S. A. Sandwiches	
Jelly	Roast Chicken with Mushroom Dressing	Jelly	
Potato Balls	Stuffed Onions	Macaroni and Cheese	
Celery	Baked Ham	Pulled Bread	
Stuffed Peppers	Cheese Relish		
S. A. Sandwiches	Manhattan Salad		
Coffee	Pineapple Custard	Fancy Cakes	

Appetizer

Celery	Bouillon with Grated Cheese	Pulled Bread
Dressed Cucumbers	Lobster Croquettes	Hot Rolls
Brandy Cherries	Roast Domestic Duck with Orange Sauce	Grape Jelly
Sweet Potatoes	Baked Bananas	Grape-Fruit Salad
Cream Mushroom served in cases		Hot Rolls
Cheese Balls	Aix Salad	Pulled Bread
Steamed Fruit Pudding		Creamy Sauce
Celery Hearts	Coffee	Water Crackers

Anchovy Crackers

Celery	Cream of Green Pea Soup	Toasted French Bread
Sliced Tomatoes	Baked Halibut Breaded	Tartar Sauce
French Peas		Hot Rolls
Cranberry Frappe	Roast Turkey with Sausages and Chestnut Dressing	Oyster Sauce
Mashed Potatoes shaped like potatoes and browned in oven	Baked Bananas	Stuffed Onions Jelly

Vol au Vent

Washington Macaroni and Tomato	French Bread Toasted
Dressed American Cheese	Lettuce—French Dressing

Mint Sherbet

Pound Cake	Mint Drops	Fig Sweet-meat
Coffee in Drawing Room with Cordial made in Silver Bo		

Grape-Fruit

Olives	Bouillon with Grated Cheese	Bread-sticks
Celery	Oyster Tourraine	Hot Rolls
Algonquin Sauce	Roast of Beef with Potatoes browned in pan	Brown Sauce
Stuffed Tomatoes		Cream Carrots
Hot Spiced Grape Juice	Salmi of Partridges	Hot Rolls
	French Bean Salad	Bread-sticks
	Manchester Pudding	Cream Sauce
Mints	Coffee	Assorted Nuts

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Grape-Fruit	Purple and White Grapes in Grape-Fruit Shells		
Olives	Cream of Chestnut Soup	French Bread Toasted	
Cucumbers	Cusque a la Creme	S. A. Sandwiches	
Spiced Tomatoes	Fillet of Beef	Oyster Sauce	
Macaroni and Cheese	Mush Balls Browned	Lima Beans	
Orange Frappe			
Broiled Birds—Bread Sauce			
Ham Timbales	S. A. Sandwiches	Fried Potatoes	
Asparagus Salad	French Bread Toasted		
Wine Jelly and Vanilla Ice Cream			

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Fruit		
Sliced Lemons	Raw Oysters with Oyster Relish	
Toasted Crackers		
Celery	Cream of Chicken Soup	Bread-sticks
Radishes	Halibut Steaks with Horse-radish Sauce	
Dressed Cucumbers and Lettuce		
Rice Croquettes		
Cranberry Sauce	Roast Turkey with Oyster Sauce	Jelly
Brussels Sprouts, Creamed, covered with Cheese		
and Crumbs, and browned		
Mashed Potatoes	Spaghetti and Tomato	
Mint Sherbet		
Chili Rellenoes		Bread-sticks
Cheese Balls	Christmas Salad	Toasted Crackers
Wine Jelly		
Pound Cake	Chocolate, with Sherry	Salted Nuts

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(Miss Cornelia Bedford's Dinner)

Oyster Cocktail		
Olives	Consomme	Radishes
Cheese Croutons		
Celery	Halibut Timbales—Lobster Sauce	Hot Cream Rolls
Cranberry Jelly	Roast Turkey	Giblet Gravy
Browned Potatoes		Baked Onions
Roast Wild Duck with Chicory Salad or Lettuce		
Ice Cream with Red Cherry Sauce		
Celery	Salted Nuts	Bon-bons
		Coffee

Oranges with Purple and White Grapes

Olives	Lobster Soup	Bread-sticks
Hot Rolls	Fish for eight people	Cucumber Romaine
Jelly	Roast Chicken and Giblet Sauce	Cranberries
Cream Peas	Cheese Soufile	Mashed Potatoes
Hot Rolls	Cream Sweet-breads and Brains	Celery
Frozen Cheese	Tomato Salad No. 2	Bread-sticks
	Fruit Pudding	Whipped Cream
Celery Hearts	Coffee	Crackers
		Salted Nuts

RECEIPTS

SOUPS

ASPARAGUS SOUP

Scrape and wash two bunches of asparagus and break into small pieces. Lay the heads one side and parboil the remainder for five minutes in salted boiling water. Drain, add one quart of chicken broth and cook slowly until the asparagus is tender, then rub through a sieve. Reheat, and when boiling hot, add a tablespoonful butter and two of flour. Cook together. Dilute with a quart of hot milk; add heads of asparagus cooked tender in boiling salted water. Season with salt, pepper and grated nutmeg.

DE RESZKE SOUP. (M. G.)

Chop one and one-half lbs. of lean veal fine. Simmer in three pints of water for two hours. Strain through a fine strainer and reheat with a quart of water in which a fowl has been boiled. Cook half an hour longer. Beat the yolks of four eggs, add a cup of thin cream, and add another cup of cream to the soup and season with salt and pepper. When hot pour slowly over the beaten egg and cream. Stir well together.

BOUILLON

Five pounds lean beef from middle of round, two lbs. marrow-bone, three qts. cold water, one teaspoonful pepper-corns, tablespoonful salt, carrots, turnips, onions, celery, cut in dice, half cup each. Wipe and cut meat in inch cubes. Put two-thirds of meat in soup kettle and soak in water thirty minutes. Brown the remainder in hot frying-pan with marrow from the bone. Put brown meat in kettle with bone and heat to boiling point. Skim thoroughly and cook five hours; add seasoning and vegetables, cook one hour. Strain and cool. Remove fat and clear. Serve with grated cheese on top.

TOMATO SOUP

One quart of brown stock, half teaspoonful pepper, one bay-leaf, three cloves, three sprigs of thyme. Cook three minutes; add one can of tomatoes; cover and cook slowly for one hour. Rub through a strainer, add hot stock and season with salt and pepper.

WHITE STOCK SOUP. (MRS. MOULTON)

Three lbs. knuckle of veal, one lb. lean beef, three quarts boiling water, one onion, six slices carrot, one large stalk of celery, half teaspoonful pepper-corns, one-half bay-leaf, two sprigs thyme, two cloves. Wipe veal, remove from the bone, cut in small pieces, cut beef the same; put bone and meat in kettle, cover with cold water, bring quickly to boiling, drain, throw away this water and wash bones and meat in cold water. Return to kettle, add vegetables and seasoning, and three quarts of boiling water. Boil three or four hours. Stock should be reduced one-half.

BOUILLON NO. 2

One and one-half lbs. meat cut thick. Make into broth, strain, season with salt and pepper, pour this over the yolks of two eggs well beaten. Do not cook the eggs. Serve in cups with whipped cream on top.

CREAM OF CELERY SOUP. (MRS. VERRILL)

Heat three pints of white soup stock, add one cup of celery cut in dice and parboiled in water to cover. Fry tablespoonful of minced onion in a heaping spoonful of butter till yellow; two spoonfuls of flour; add slowly enough of the soup stock to make it thin enough to pour. Put this into the soup, cook ten minutes, add a pint of hot cream, sprinkle with minced celery stalk, add salt and pepper.

CREAM OF CLAMS (BID'S)

Twenty-five large clams, two tablespoonfuls butter, two of flour, one and one-half pints of milk, small slice of onion, grating of nutmeg, salt and pepper, half a pint of cream. Put clams on the fire with cup of boiling water. Cover and let steam until the shells open. Take out the clams and let the liquor settle, then strain it carefully and set it aside. Remove the clams from the shells, chop them very fine and press as much as you can through a puree sieve. Put the milk in a double boiler with a slice of onion. Put butter in a frying-pan and when it bubbles stir in the flour and cook five minutes, but not brown. Add this to the milk in the double boiler, first removing the onion. Add the seasoning, then the cream. When ready to serve stir in the clam pulp and some of the clam liquor. Heat it long enough to get it well heated. Do not boil it as the milk is likely to curdle. Beat it with an egg-beater to make it foamy. Serve with whipped cream on top.

CREAM OF CORN SOUP

Boil slowly in a pint of water for an hour a head of celery, chopped fine. Add a can of corn, cook one-half hour and strain. Pour into a quart of hot milk, two spoonfuls of pounded cracker mixed with a spoonful of butter, salt and pepper. Served with buttered pop-corn.

CREAM OF POTATO SOUP

Boil five potatoes and one onion five minutes, drain, add two quarts of boiling water and cook until tender, then press them with the liquid through a sieve. Season with salt and pepper, a little celery salt, and stir in the yolks of two eggs beaten with a cup of rich cream. Do not allow the soup to boil but stir and cook until the egg is slightly cooked. If for a dinner add a small turnip, a carrot cut in straws and cook separately until tender. Add these to the soup with two tablespoonfuls of cooked peas or string beans cut small.

TOMATO BOUILLON WITH OYSTERS (B. R.)

Cook a can and a half of tomatoes with one and a half quarts of bouillon, one tablespoonful chopped onion and one bay-leaf, six cloves, one teaspoonful celery seed, one teaspoonful of peppercorns, twenty minutes. Strain, cool and clear, using the whites and shells of three eggs. Serve with parboiled oysters in bouillon cups and small croutons.

BOUILLON MAGGI (MAUDE K.)

One teaspoonful Maggi to a cup of boiling water and season. To each cup of stock add a slice of lemon and teaspoonful of sherry. Maggi is a prepared bouillon to be had at the best grocers.

GREEN PEA SOUP (MRS. PARKER)

Half a peck of peas washed thoroughly. Boil pods and peas in separate kettles until tender. Mash the peas through a sieve, reserving one cupful of the whole peas. Mash the pods in the water they were boiled in and use one pint of this water. Add to this the mashed peas and put again on the fire. When it boils add one spoonful of butter and one of flour mixed together, teaspoonful salt, half teaspoonful of pepper, two bay-leaves and a little chopped parsley. Stir until perfectly smooth. Take out the bay-leaves and add three pints of rich milk, a cup of peas, two sprigs of mint, two teaspoonfuls sugar. Boil up and serve with whipped cream on top.

CLAM SOUP (BID'S)

Boil one quart of milk, add two tablespoonfuls corn starch mixed with one and one-half spoonfuls of butter and let boil. One quart of clams boiled and strained into the milk. One-half cup of cream in toureen. Pour over the soup and season with salt and pepper.

WHITE SOUP

One pint of white stock, one pint of milk, half a small onion and celery root cooked in the stock. One spoonful flour cooked in one spoonful butter, add to the liquid for thickening. Before serving press the yolks of two hard boiled eggs through a vegetable sieve into the soup. Add one cup whipped cream and a little salt.

OYSTER SOUP (SOMERSET CLUB)

Put a quart of oysters into a pint of cold water and boil. Skim well, simmer twenty minutes and rub through a sieve. Put a quart of milk, a slice of onion, stalk of celery, and sprig of parsley on to boil. Melt three tablespoonfuls of butter, add three tablespoonfuls flour and pour slowly on the strained oysters. Add the hot milk, stir until it thickens; two teaspoonfuls of salt, half teaspoonful pepper. Strain and serve.

CREAM OF CHICKEN OR VEAL

One fowl and one knuckle of veal boiled with two bay-leaves and two slices of onion. Season with salt and pepper and boil till it will jelly. Strain and cool, skim off all the fat, heat again, add a pint of cream to a pint of the jelly. Whipped cream on top of the cups just at serving.

LOBSTER SOUP (MRS. PITCHER)

One quart of milk, meat of two lobsters chopped fine. Cook in the milk an hour, season with salt and a little red pepper. When done take the green part of the lobster and make a paste of it with a half a cup of powdered cracker crumbs, butter size of an egg; mix all together soft; if too stiff add a little milk and stir into the soup for thickening.

CONSOMME SOUP

A clear stock made from beef, chicken or veal.

SOMERSET CLUB OYSTER STEW

Boil moderately for an hour and a half, one head of celery and a small onion both chopped fine. Boil ten minutes the liquor from a quart of oysters, skim thoroughly, pour into a quart of hot milk. Stir into this two tablespoonfuls of cracker crumbs, mixed with two spoonfuls of butter, one tablespoonful Worcester sauce, salt and pepper. Add the oysters and cook three minutes. Serve with Boston crackers, halved, buttered and toasted.

CREAM OF CHESTNUT SOUP

Shell a pint of raw chestnuts and cover with boiling water. Let stand ten minutes and remove the outside skin, cook and boil in salted water until tender. When done take them from the stove and drain thoroughly. Mash through a vegetable masher and return the chestnuts to the water they were boiled in. Add one pint of hot milk or soup stock, a tablespoonful of butter, season to taste, simmer five minutes, take from the fire, stir in a beaten egg and serve at once with little squares of toasted bread. One cup of cream is a great improvement although more hot milk can be added if it seems too thick.

CREAM OF LETTUCE AND CUCUMBER SOUP

One pint of cream, one pint of chicken jelly, two spoonfuls butter, one spoonful of flour, well mixed together and added to the hot stock. Stir until it thickens slightly. Season with salt and pepper; just before serving add a center of a head of lettuce and one cucumber chopped fine.

ONION SOUP (L. W.)

Three good sized onions chopped fine, saute in two heaping spoonfuls of butter. Just cook through, do not brown. Add one pint of hot chicken stock; let boil three minutes. Beat the yolks of three eggs, add to them one pint of cream or rich milk, two spoonfuls Parmesan cheese. Mix well with the other ingredients; let come to a boil. Serve with croutons.

CORN AND TOMATO SOUP (Mrs. Osgood)

Half a can of tomatoes and a can of corn, butter size of an egg salt and pepper to taste, one quart of milk. Boil corn and tomatoes together fifteen minutes, then add the milk; strain into a double boiler and cook an hour. Before adding the tomato to the milk, put into the tomato a piece of soda the size of a bean. Chop a sprig of parsley and add just before serving.

MUSHROOM SOUP

One can mushrooms chopped fine, one pint of chicken stock, juice of the mushrooms. Simmer together fifteen minutes. Add one-half pint of hot water, two tablespoonfuls flour mixed with one cup of cream or milk. Season with salt and pepper and a little cayenne.

TAPIOCA CREAM SOUP (L. W.)

One quart of chicken or veal stock, one pint of cream, one onion, two stalks of celery, one-third cup tapioca, one cup cold water, one tablespoonful butter. Wash the tapioca and soak over night in cold water. Cook in the stock slowly for an hour. Cut onion and celery into small pieces and cook twenty minutes with the cream and a little mac; strain into the stock and tapioca. Season with salt and pepper. Serve in cups with a little whipped cream added the last thing.

MUSHROOMS IN TOMATO SOUP

Cook dried mushrooms until tender, (about an hour.) Chop them and put into tomato soup, (a few pieces are sufficient). They add to the flavor of soups, particularly tomato soup.

CLARET BOUILLON (A. J.)

One-half cup of tapioca, one cup cold water, three cups boiling water, half teaspoonful salt, little cinnamon in a bag, one pint of claret, half cup powdered sugar. Soak tapioca in water two hours, drain, add boiling water, salt and cinnamon, boil three minutes. Then cook in double boiler until tapioca is transparent. When cold add wine and sugar. (Serve very cold.)

FISH

FRIED SMELTS

Clean thoroughly and drain, salt well, dip them in beaten egg and roll in seasoned cracker crumbs; fry in frying basket plunged into hot fat. They will cook in about three or four minutes. Drain on blotting paper. Serve on hot chop-dish with cucumbers (very cold), dressed with French dressing.

FISH FOR EIGHT PEOPLE (MISS HAYDEN)

Two lbs. halibut, chopped fine. Season with salt and pepper, a little cayenne, one egg-yolk beaten, with half cup milk, half cup cream, teaspoonful corn starch in milk. Stir altogether. Butter angel cake tin, place on sides and bottom of tin, thin slices of carrot and beet, then put in the fish mixture and put the pan into another pan of boiling water. Bake three-quarters of an hour in moderate oven. When ready to serve, pour over a sauce of one and one-half cups milk, butter size of an egg, one spoonful flour; mix flour and butter together, add to the hot milk and cook until it thickens. Add one hard boiled egg chopped fine and pour over fish. This fish can be cooked in individual moulds.

HALIBUT STEAKS

Soak steaks an hour and one-half in a cup of sherry; drain, put in a pan, season with salt and pepper, bake in oven. Serve with drawn-butter sauce, half cup whipped cream added just before serving. Decorate with lemons and eggs cut lengthwise and boiled beets in balls.

FILLETS OF HALIBUT (MRS. DENNISON)

Remove skin and bones from half-inch slices of halibut. Wipe dry, cut in strips, ten or twelve from two lbs. of fish. Season with lemon juice, salt, pepper and onion juice. Dip in melted butter, skewer in round shapes, place in shallow pans; dredge with flour; bake thirty minutes, garnish with hard boiled eggs. Serve with Dueglerre sauce.

BREADED HALIBUT

Slices of halibut an inch thick; sprinkle with salt and pepper; score the fish and put in thin slices of salt pork, bake thoroughly, basting with melted butter. When done cover the fish with hot mashed potato, beaten light, seasoned with cream, salt and pepper. Put again into the oven and brown. Serve with a rich drawn butter sauce poured over the whole. Garnish with lemon, eggs and olives.

FISHERY

One lb. salmon, fresh or canned; two cups bread crumbs, half cup butter, three eggs, little red pepper and salt. Bone and skin fish, mix with crumbs, add well beaten eggs, put into mould, steam an hour. Serve with cream sauce and a sprinkling of parsley cut fine. You can use halibut instead of salmon; if so use tomato sauce.

HALIBUT TIMBALES (MISS HUBBARD)

One lb. halibut, wash, drain, remove skin and bones. Run through a food chopper, then pound to a paste and rub through a sieve. Stir into this pulp, half a cup of thick cream, whipped solid, two-thirds teaspoonful salt, a little cayenne, the whites of three eggs beaten stiff; mix lightly, turn into fish mould, thoroughly brushed with melted butter; stand in a pan of hot water, cover and cook slowly until it feels firm when lightly pressed along the center. This will take from thirty to forty minutes. Turn out on platter. Have ready two-thirds pint of rich cream sauce, add to this a scant cup of chopped lobster meat, the claw meat cut in dice. Season with salt, pepper and lemon juice and pour around the mould.

STUFFED SMELTS

Clean twelve good sized smelts, wipe dry, season with salt, stuff two-thirds full with oyster force-meat. Roll in flour and beaten egg and sifted bread crumbs; fry in hot lard in frying-basket and drain on blotting paper.

FORCE-MEAT: Chop twelve oysters fine, add one cup stale bread crumbs, one and one-half spoonfuls butter, melted, half teaspoonful salt, quarter teaspoonful pepper, half teaspoonful chopped parsley, half spoonful lemon juice, a little cayenne, yolk of one egg beaten, mix well, rub through sieve. Serve tartar sauce with the smelts.

FISH SOUFFLE (MRS. PITCHER)

Boil any good fish in water with a fourth as much vinegar, little salt; skin and bone the fish, shred it fine and put in double boiler with half cup butter, two drops onion juice, sprig of parsley chopped, a half teaspoonful tabasco sauce, pepper and salt. Cover and keep hot. Mash six potatoes beaten light, season with milk and salt, place the fish in center of platter with a border of potatoes. Cover the whole with the whites of six eggs beaten, and season with a little salt and lemon juice. Brown quickly in oven. Decorate with hard boiled eggs sliced, and olives. Serve with cream sauce.

CUSQUE A LA CREME (MRS. FULLER)

One slice of halibut, one pint cream, one small onion, two table-spoonfuls butter, two and one-half spoonfuls flour, juice of one lemon, pepper, salt and a little nutmeg. Boil fish twenty minutes and cool. Boil milk and onion in double boiler, add spices and thickening, (butter and flour creamed together), add fish broken into small pieces, add the last thing the lemon juice. Put into ramikins, sprinkle with buttered bread crumbs, bake in oven fifteen minutes to brown the crumbs.

FISH MOUSSE

Half lb. solid uncooked fish; pound in mortar; add the yolks of two eggs, pound again. Add gradually a sauce made of one spoonful butter, one spoonful flour, half cup chicken or meat stock; flavor with sweet herbs; when cool put through a sieve, set aside to cool. Beat one cup cream, whites of two eggs; fold in the eggs, then the cream. Turn the mixture into moulds well buttered, set in pan of boiling water, bake half an hour. Serve with Hollandaise or oyster sauce.

HALIBUT JELLY

Boil one lb. halibut. Put into the water it is boiled in, a slice of turnip, carrot, two bay-leaves, four cloves, salt and pepper. When boiled take off and mix with a half box gelatine dissolved and strained. Put into entrée cups; when cold put on top a teaspoonful of mayonnaise dressing or a little wine and whipped cream.

SALMON STEAKS

Wipe and dry small steaks of salmon; sprinkle with salt and pepper and broil. Dip in melted butter, cover with hot mashed potatoes put in the oven to brown. Serve with drawn butter, thick with chopped eggs.

SHAD ROE (MRS. WILLIAMS)

Wash and dry the roe with care not to break the skin. Place it on a well greased broiler and rub it with butter once or twice while broiling. Cook to a nice brown, place on a hot dish and cover with a sauce.

BAKED FISH

Trout Cod or Salmon

Wipe dry, score the fish with thin strips of pork, place in baking-pan on a drainer, sprinkle with salt and pepper, two bay-leaves pulverized, half lemon in thin slices, two tomatoes sliced and placed on top fish. Cover the bottom of pan with hot water, put fish in oven, basting it often with the dip in pan; when nearly done let it brown with out basting any more.

BAKED SHAD (MRS. DYER)

Take a shad of about four to six lbs, split and clean, take out back-bone, rinse quickly in salted water and dry carefully on a soft towel. Bake in pan skin-side down. Baste with the following sauce: Half a cupful melted butter, one-fourth teaspoonful salt, a few drops of tabasco sauce, one-fourth teaspoonful made mustard, one teaspoonful walnut catsup, one-half teaspoonful Worcestershire sauce. Keep this hot and baste the fish often until done. Pour the remainder of the sauce over the fish when placed on serving-platter.

HALIBUT (MRS. FARMER)

Pour over one cup cold cooked halibut or any white fish flaked, one tablespoonful sherry and let it stand an hour. Melt three tablespoonfuls butter, add four tablespoonfuls flour and pour on one cup milk; cook until thickened, and season to taste. Add the well beaten yolks of three eggs, and the whites of the eggs beaten stiff. Bake in buttered baking dish, in ramikin cups until firm.

OYSTERS

OYSTER TOURRAINE

One pint oysters, two spoonfuls butter, half teaspoonful salt, little cayenne and grating of nutmeg, one-fourth cup thin cream, yolk of two eggs. Drain oysters, melt butter, add oysters, cook until plump, add seasoning, cream and egg; cook until it thickens. Serve on French bread toasted.

CREAMED OYSTERS (MRS. W. M.)

Parboil oysters until tender and plump. Add them to a cream sauce, and heat. Just as you take them from the stove add a large spoonful of sherry and a grating of nutmeg. Serve in patty-shells.

OYSTER CROQUETTES

One pint of oysters, parboiled, drained and chopped fine. Melt two spoonfuls butter and two spoonfuls flour, mixed in pan with a half cup oyster liquor, half cup cream, yolks of two eggs, little salt and pepper. Cook this mixture a few minutes then add the oysters and let it boil up. Cool. When cold shape into croquettes. Roll in crumbs, fry in hot fat, drain on brown paper. Be sure to cover the croquettes well with the crumbs.

Serve a cream sauce with all croquettes. The sauce may be varied by a little coloring and different seasoning. The yolk of an egg gives a good color.

OYSTER CURRY

One ounce butter in chafing dish. When it foams add teaspoonful dry curry powder. When in danger of burning add one gill of oyster liquor. Dissolve a teaspoonful flour in a gill of cold water, add to the curry and butter and stir until it thickens. Add a dozen large oysters to the sauce, a saltspoon of salt; mix the oysters well in the sauce and cook for two minutes; cover the dish and let the oysters cook a little more. Serve.

ESCALLOPED OYSTERS

One quart oysters drained and all shells removed. A layer of crumbs on bottom of baking-dish. Small pieces of butter, a little salt and pepper, a layer of oysters with the seasoning, alternating crumbs and oysters until the dish is nearly full, having the crumbs on top. Then fill the dish with thin cream or good milk. Bake half an hour.

BAKED OYSTERS

Put in a small lined saucepan a quarter pound of butter and one cup cream, stirring them well over the fire until thoroughly mingled. Add one tablespoonful anchovy sauce and a small quantity each of cayenne pepper and grated lemon peel, and one tablespoonful lemon juice. Continue stirring over the fire until it boils. Pour half this mixture into a dish, cover well with oysters well drained, strew Parmesan cheese and bread crumbs over it, cover with remainder of cream and butter and more oysters, with crumbs and cheese on top. Bake until nicely browned, and serve while hot.

OYSTERS AND MACARONI

Butter baking dish and fill it with alternate layers of cooked macaroni and oysters. Sprinkle each layer with pieces of butter, salt and pepper, and cover with buttered crumbs. Bake thirty minutes in moderate oven.

OYSTER PATIES

One pint oysters, one pint thin cream, half cup milk, heaping spoonful flour, spoonful butter, a little salt and pepper. Put milk and cream in double boiler, when hot add butter and flour mixed together; let boil until the flour is well cooked, then add oysters and cook ten minutes. A grating of nutmeg. Serve in ramikin cups or on French bread cut thick and toasted.

FRIED OYSTERS

Select large, sound oysters that have just been opened, flatten each oyster slightly and lay them in fresh milk. Prepare a mixture of equal parts of flour and sifted oyster cracker crumbs. Let fat get very hot, drain the oysters one by one and drop them in the cracker mixture. Put them in a frying-basket and fry in deep fat. Drain on brown paper; garnish the platter with parsley and lemon.

GRIDDLED OYSTERS

Drain and dry the oysters, put them on a hot, buttered griddle, brown them on both sides, drop them into a bowl of melted butter, and serve at once on French bread toasted.

SAUCES

SAUCE FOR LOBSTER CUTLETS (Miss M. C. G.)

CORAL SAUCE

Half cup cream, whipped, one and one-half spoonfuls grated horse-radish, little salt and pepper, and a speck of cayenne. Sprinkle coral of lobster through sauce. Decorate the dish with small radishes cut like the lily.

ALLEMANDE SAUCE

Two spoonfuls of butter, two spoonfuls flour, half teaspoonful salt, half teaspoonful pepper. Pour over slowly one pint of white stock, cook until smooth, beat well and just before serving add the juice of half a lemon, and beaten yolk of one egg.

OYSTER SAUCE TO SERVE WITH BEEFSTEAK

(MRS. PERKINS)

Parboil one pint of oysters, brown two tablespoonfuls butter, add two tablespoonfuls flour, one pint oyster liquor gradually, beat well and season with salt and pepper. Add the oysters and pour over a broiled beefsteak.

ORANGE SAUCE FOR DUCK

Brown two tablespoonfuls butter, two tablespoonfuls flour, pour on slowly half pint hot, brown stock and the thin shaved rind of one-fourth of an orange. Simmer ten minutes, strain and add one-half an orange cut in thin slices, remove the seeds, add the juice of the remaining half, half cup claret and a little cayenne.

HOLLENDAISE SAUCE

Cream half cup butter, add yolks of two eggs beaten well, the juice of half lemon, half teaspoonful salt and a little cayenne. Just before serving add slowly a cup of boiling water and cook over hot water till slightly thick.

SOMERSET CLUB SAUCE

Three tablespoonfuls butter, one tablespoonful corn starch, mixed smoothly together, three-fourths pint milk scalded. Add the butter and corn starch and stir until it thickens; add salt and pepper. When it begins to boil stir quickly for one minute, then add the beaten yolk of one egg. If for fish or asparagus, add the juice of half a lemon and a teaspoonful of chopped parsley.

CREAM SAUCE (MRS. K.)

Two cups milk, season with salt and pepper. When the milk boils add one small onion and a sprig of parsley chopped fine and browned in two spoonfuls butter; one spoonful flour cooked in the milk. Strain the sauce and add the meat for Rechauffe or chicken, etc.

DUEGLERRE SAUCE

Melt one-half lb. butter, beat it gradually into the yolks of three eggs, set it on the stove to cook slowly until it thickens, then add the juice of two lemons, one small onion chopped fine and partially cooked, one good sized tomato chopped fine, and one Spanish pepper also chopped. Season to taste.

Little chopped Tarragon added makes a delicious Beaunaise sauce.—Politeness of Mr. Pooler.

SHERRY'S SALAD DRESSING

Mix together in a fruit jar, one-half cup of oil, five tablespoonfuls vinegar, one teaspoon powdered sugar, one teaspoon finely chopped onion, twice as much parsley chopped, one-half tablespoonful chopped red peppers, (or green) one teaspoon salt. Let it stand some time. Shake it vigorously before serving.

Put in small bowl and pass with the sliced tomatoes or whatever you choose to use for the salad.

OYSTER SAUCE NO. 2

Parboil one pint of oysters in their own liquor, strain and add enough chicken stock to the oyster liquor to make a pint, add to this when hot two tablespoonfuls butter and two of flour mixed well together. Cook until smooth. Add the oysters, tablespoonful lemon juice, salt and pepper.

TARTAR SAUCE (M. B.)

One teaspoonful mustard, salt spoonful salt, half teaspoonful pepper, half cup salad oil, two tablespoonfuls vinegar, tablespoonful each of chopped pickles, capers, olives and parsley. Mix all the dry ingredients, then add the yolks of two eggs not beaten, a little onion juice. Add the oil like mayonnaise dressing.

ORANGE SAUCE FOR SWEET-BREADS

Mix a quarter of a teaspoonful salt, pinch of Paprika, one-fourth tablespoonful onion juice, one tablespoonful lemon juice, one-third cup boiling water. Stir into this the yolks of two eggs well beaten. Cook in double boiler until thick and smooth, stirring constantly, then stir into this mixture a third of a cup of butter creamed, adding one-third at a time. Just before serving add the juice of two oranges and the pulp of one cut in tubes.

CRANBERRY SAUCE (MRS. DENNISON)

One quart cranberries, one quart sugar, one quart water. Cook sugar and water till syrup thickens, then add cranberries and cook till transparent. Remove any scum that rises.

ALMOND SAUCE

Melt quarter of cup of butter, add a quarter of cup of flour, one and one-half cups highly seasoned white stock, half cup scalded cream, half cup shredded almonds. Simmer fifteen minutes.

RELISH FOR RAW OYSTERS (A. P.)

Two tablespoonfuls white onion finely chopped, one teaspoonful English-made mustard, two drops Tabasco sauce, one-half teaspoonful salt, one tablespoonful grated horse-radish, saltspoon white pepper, gill white vinegar. Mix together and let stand a few minutes. Serve with raw oysters and toasted crackers.

ALGONQUIN SAUCE

Quarter lb. ginger root crushed and soaked in three pints of vinegar, three days. Strain the vinegar on the following mixture; Half pound white mustard seed, two cloves garlic, one ounce red pepper, one lb. sugar, half cup salt, half lb. dates stoned, half lb. figs, quarter lb. onion, two dozen tart apples, one-half lb. sultana raisins, half lb. malaga raisins, two lbs. assorted nuts, one quart of cranberries, all chopped quite fine. Cook in vinegar slowly all day on the back of stove. Bottle in glass jars. Use with beef, oysters or turkey as a relish.

BREAD SAUCE

One pint of milk, half cup fine bread crumbs, two tablespoonfuls chopped onion, one spoonful butter, little salt and pepper. Boil the milk and fine crumbs in double boiler with the onion fifteen minutes. Add butter and seasoning. Fry a cupful of coarse crumbs in two spoonfuls butter until brown. Cover the birds with the coarse crumbs and pour the sauce in the platter around them.

CLARET SAUCE

One cup sugar, one-fourth cup water, one-third cup claret. Boil sugar and water eight minutes, cool slightly, add claret.

CHERRY SAUCE FOR DUCKS (L. T. B.)

Soak one-half cup Mareschino cherries in one pint of claret for three hours, drain, boil, and after bringing to boiling point thicken with tablespoonful arrow root diluted with cold water to pour easily. Add the cherries and serve hot.

HORSE-RADISH HOLLENDAISE SAUCE

One-half cup butter divided in three parts. Put one part in sauce-pan with one spoonful lemon juice and the yolks of two eggs, cook over hot water, stir constantly. Add the second part butter and as it thickens add the third. Take from the fire and add a quarter teaspoonful salt, a little cayenne and a quarter cup grated horse-radish.

SAUCE PIQUANTE

Brown a quarter cup of butter, add two tablespoonfuls flour, stir until well browned; add two cups brown stock, three-fourths teaspoonful salt, half teaspoonful paprika, quarter teaspoonful allspice, tablespoonful vinegar, a little cayenne, half tablespoonful capers.

TOMATO SAUCE NO. 1 (MRS. GREENE)

Cook together one can of tomatoes, four peppercorns, one sprig of parsley, two cloves, one sprig summer savory, two tablespoonfuls corn starch mixed with a little water. Stir into the hot tomato, simmer ten minutes, add salt and pepper, a spoonful butter. Strain and pour over fish.

TOMATO SAUCE NO. 2

Half an onion chopped fine and fried in a spoonful of butter, one can of tomatoes or six or eight fresh tomatoes. Cook slowly for an hour. Melt two spoonfuls butter, add quarter cup flour, salt and pepper, three drops Tabasco sauce, spoonful beef extract. Cook thoroughly.

BEAUNAISE SAUCE

Cook one spoonful butter and one spoonful minced onion five minutes, add four spoonfuls vinegar, when hot add four slightly beaten yolks of eggs, stir until it begins to thicken, then add table-spoonful each of chopped mushrooms and truffles, a little salt, cayenne and teaspoonful chopped parsley.

CUCUMBER SAUCE

One pint of drawn butter sauce made with three tablespoonfuls butter, two tablespoonfuls flour, half teaspoonful salt, a little pepper, all well mixed together. Add one pint boiling water, three table-spoonfuls chopped cucumber pickles.

SAUCE FOR HALIBUT STEAK (MOTHER)

Use the drawn butter sauce with half a cup of cream whipped, the cream added just before serving.

HORSE-RADISH SAUCE NO. 2

Butter and seasoned horse-radish, equal parts, cream together lightly, served with broiled fish of any kind.

PUDDING SAUCE (HANNAH'S)

Beat the white of one egg stiff, add one cup powdered sugar, then the yolk of the egg well beaten; flavor to taste. Just before sending to table add half pint whipped cream, folded in.

CREAMY SAUCE

One cup sugar, half cup butter. Cream the sugar and butter adding the sugar gradually; a little vanilla and lemon juice, four spoonfuls hot milk. Beat thoroughly, set the bowl the mixture is in on top of the teakettle and stir until the sugar is melted and creamy, then set aside where it will keep warm.

CHOCOLATE SAUCE (MRS. W. M.)

One and one-half cups milk, one cup sugar, one cup grated chocolate. Heat thoroughly, add three teaspoonfuls of flour, mix smooth with cold water, cook slowly until it thickens, add a teaspoonful vanilla, a little salt, a piece of butter the size of a filbert.

RED CHERRY SAUCE FOR ICE CREAM (MRS. PARKER)

One can of red cherries chopped fine, two cups syrup with one cup of sugar to make a thick sauce, and add the fruit. Put a spoonful of vanilla ice cream in tall glasses and pour over it the syrup. This sauce can also be used for puddings.

STRAWBERRY SAUCE FOR ICE CREAM

One quart fresh berries or one can of preserves. Crush the berries and cover with sugar. Let them stand in the sugar to make the syrup. This makes a fine sauce for hot pudding as well as ice cream.

VEGETABLES

POTATOES

Potatoes should always be put into boiling water to cook. Add a spoonful of salt to every six good sized potatoes. When done, drain off the water, cover the kettle and let the potatoes stand a few minutes on the back of stove. The steam makes them mealy and much nicer.

In mashed potatoes use scalded milk. In preparing potatoes for frying, cut in the shape you desire and let them stand an hour in ice water. Drain and dry between towels. Have the fat so hot that the potato will brown quickly. As soon as they are brown take them out of the fat and always drain them on brown paper.

POTATO BALLS

Pare the potatoes, let stand in cold water an hour, cut with a small sized vegetable cutter, and fry in hot fat. If you use the largest sized cutter, you must parboil the potatoes first or bake them in the pan with beef or chicken, basting them at the same time you baste the meat.

FRIZZLED POTATOES

Shred new potatoes very fine and fry a delicate brown in hot fat. Drain on brown paper. Sprinkle with salt.

SWEET POTATO CROQUETTES (MRS. ASTON)

Boil six good sized sweet potatoes, mash thoroughly, stir in a large piece of butter, a little scalded milk or cream, teaspoonful salt. Beat well and set away to cool. When cold, shape, dip into eggs and crumbs, fry in hot fat and drain.

KING CROQUETTES

Season one pint of hot, mashed potatoes, with one tablespoonful butter, half saltspoon salt, little cayenne, half teaspoonful celery salt, a few drops onion juice. When slightly cooled, add the yolk of one egg, shape and fill center with creamed chicken or veal. Roll in crumbs and egg, fry in deep, hot fat. Serve with white sauce. Six medium sized potatoes would make about a pint. Take a little of the potato in the hand and form into a small cup. Fill this cup with creamed chicken or peas, cover with potato, close the edges, form into a roll about three inches long, roll in crumbs and egg and fry as directed. Creamed fish is also good for a filling.

STUFFED POTATOES (MRS. PITCHER)

Bake potatoes of uniform size. When nearly done cut off one end, take the inside out carefully, mash it and mix well with grated cheese, little butter and salt, moisten with cream, beat altogether, fill the shell of the potato with the mixture, rounding it at the top. Brown in oven.

SOUTHERN POTATOES

Boil sweet potatoes in boiling salted water, peel and cut in quarters, lengthwise. Dip each quarter in melted butter, roll in granulated sugar, brown in oven.

PAN CHICKEN

Split the chicken down the back, wipe it inside and out with a damp cloth. Cross the legs, tuck back the wings, flatten the breast, so the chicken is in good shape. Lay in the pan, put on thin pieces of butter, baste with melted butter. When brown pour into the pan a half cup chicken stock and bake twenty minutes. Baste again with melted butter. Cook one-half hour longer. Serve on squares of pastry and a sauce made in the pan the chicken was baked in.

HOTEL HOLLAND CHICKEN (MRS. BURPEE)

Cut boiled chicken into dice to make one pint, two sweet, green peppers chopped, not very fine. Mix well together, season with salt, a little lemon juice, moisten with cream dressing, cover with buttered crumbs and brown in oven.

CREAM DRESSING: One pint of cream or rich milk, two spoonfuls butter, one of flour mixed together, three drops onion juice, salt and pepper, a dash of nutmeg. Boil the milk, add the butter and flour mixed together, stirring until smooth; add the flavoring.

BROILED CHICKEN BREASTS

Thoroughly clean the chicken, wipe with damp cloth inside and out and dry with a dry towel. Split chicken down the back, and again across the body, leaving wings on breast piece. Broil the breasts of chickens in oven, basting often with melted butter. Just before taking from oven, sprinkle with fine buttered cracker crumbs and brown. Pour a rich cream sauce into the platter and lay the chicken breasts into the sauce. Slice of jelly on each piece of chicken. Garnish the platter with jelly.

CHICKEN AND OYSTERS (MRS. VERRILL)

Cut tender chicken into small pieces, wipe dry, dredge with salt, pepper and flour. Fry in hot lard. Cook one pint of oysters with one spoonful butter; add to the chicken. Make a cream sauce of one spoonful butter, one of flour, one cup hot cream and milk, salt, pepper and a pinch of sage. Put the chicken and oysters into the sauce and serve at once.

CHICKEN CURRY NO. 1

Parboil chicken, wipe dry, cut in pieces, dredge with salt, pepper and flour; brown in hot fat. Brown two spoonfuls butter and two of chopped onion. Add two spoonfuls flour with which is mixed one teaspoonful sugar, one of curry powder, half teaspoonful salt. When all this has browned add one cup of stock the chicken was boiled in, one cup strained tomato. Pour sauce over chicken. Simmer until tender. Just before serving add half cup medium cream.

CHICKEN CURRY NO. 2

Three lbs. chicken cooked, three-fourths cup butter, two onions, one tablespoonful curry powder, three tomatoes, or a cup of canned tomatoes, one cup milk. Put butter on to cook, add onion chopped, stirring all the time until brown, put in the chicken cut in small pieces, then the curry and tomato, salt and pepper. Stir well, cover tightly and let simmer one hour, then add the milk, let it boil up once and serve.

MUETON DE POULET

With one pint of chicken cut in small pieces, a few mushrooms and truffles chopped fine; season with pepper and salt and the heart of an onion grated; one cup of cream; mix well, bake in scallop shells or in a baking dish; sprinkle with buttered cracker crumbs and bake a light brown.

CHICKEN TERRAPIN NO. 1 (SHELLEY WILLIAMS)

Boil chicken as for croquettes, cut into dice. To every quart of meat, allow three hard boiled eggs, one-fourth teaspoonful mace, tablespoonful flour, a gill of sherry, quarter lb. butter, half cup cream, salt and a little cayenne. Put chicken into a saucepan, rub butter and flour together, add to the chicken then add the seasoning and cream. Cook it over moderate fire until thoroughly heated. Chop the whites of the eggs very fine, add them to the chicken. Mash the yolks to a paste with three spoonfuls cream, add this and stir the whole over the fire until it comes to a boil. Remove and serve at once.

CHICKEN TERRAPIN NO. 2

One cup cooked chicken chopped, one-half cup rich cream sauce, half cup cream, one egg, two spoonfuls sherry, butter size of an egg, salt, pepper and celery salt. Melt the butter, add cream, when hot add the chicken and cream sauce mixed. When thoroughly heated season to taste and add the well beaten egg and wine. Serve at once on French bread toasted.

CHICKEN TERRAPIN NO. 3

One pint of cold chicken, cut in dice, half cup cream, two hard boiled eggs, leaving out the white of one, the yolk of one raw egg, half cup chicken stock, two spoonfuls sherry, one and one-half spoonfuls butter, one spoonful flour, half teaspoonful lemon juice, quarter teaspoonful salt, little paprika. Cook the butter in stew-pan add the flour, stir well, when smooth add stock and cream, reserving two spoonfuls cream. When hot add the chicken and seasoning and chopped eggs, cook ten minutes, add beaten yolk of egg and rest of cream. Stir until a little thickened. Take from stove, add sherry and lemon juice.

CREAMED CHICKEN NO. 1 (LOUISE WILLIAMS)

One pint of cooked chicken meat cut into dice, one pint cream, two spoonfuls flour smoothed together, three drops onion juice, salt, pepper, and a dash of cayenne, small piece of mace. Boil the cream in double boiler, add the other ingredients and stir until smooth. Remove the mace, keep the chicken in the sauce; serve in pastry case or entrée cups. Add one-half pint of cooked brains and a few mushrooms to the above. The combination is all right.

CREAMED CHICKEN NO. 2

One cup rich milk, one cup white meat of boiled chicken chopped fine, tablespoonful celery chopped fine; thicken with two spoonfuls corn starch. Must be quite thick when cooked. While still boiling add the whites of two eggs well beaten, and a teaspoonful salt; take off the fire, add tablespoonful lemon juice and one tablespoonful butter. Pour into a mould, cool. Use for sandwiches, luncheon or supper.

CASSEROLE OF CHICKEN (L. V.)

Line a buttered mould with half inch layer of rice, nicely boiled. Fill with highly seasoned chopped chicken meat, moistened with stock or a cream sauce. Cover with rice, steam one hour. Serve with tomato sauce. Cook one tablespoonful butter, one tablespoonful chopped onion until deep yellow, add one tablespoonful flour, a little salt and pepper, and cook five minutes, then add one cup strained tomato. Take the casserole out of the mould and pour the sauce around it.

FSCALLOPED CHICKEN

Equal parts of cold chicken, boiled rice and tomato sauce put in layers in a shallow dish. Cover with buttered cracker crumbs and bake until brown.

CHICKEN LOAF (MRS. PITCHER)

Boil two chickens (in as little water as possible), until tender. Chop, not too fine, season with salt and pepper, put into a mould one hard-boiled egg sliced, then the chicken, and fill the mould with the liquor the chicken was boiled in, in which a large spoonful of onion soup or a pint of liquor has been dissolved. To be used the second day.

CHICKEN AND SWEETBREADS CREAMED (H. A.)

Five lbs. chicken, two pair sweetbreads, boiled in salted water. When cold cut in small pieces. One can mushrooms, cream sauce made of pure cream, well seasoned with salt, pepper, and onion juice, thickened. When boiling add the sweetbreads and chicken, and when they are thoroughly heated add the mushrooms and boil up once, as the mushrooms are likely to grow tough if too much cooked. Put in ramikin cups, sprinkle with buttered bread crumbs. Brown in oven, or in a baking dish to be served by the hostess.

GAME

Game should be kept until tender. White-flesh game should be cooked until well done; dark-flesh game may be served underdone. Wild geese or ducks should be young. It requires a certain amount of experience to select game; if you cannot trust your own judgment, better leave it to your market man. The usual way of cooking game is by roasting or broiling, but there are more fanciful ways. The French methods are very nice but we are using more simple receipts, and so we will keep to the general rules. Remember to have a bright fire. Small birds should be lightly browned and this takes but a short time. Split the birds down the back, wipe carefully with a damp cloth, season with salt and pepper, rub them over with butter and flour mixed, and brown in hot oven. For broiling quail or squab, fifteen minutes is sufficient. To roast birds, wipe carefully and season. Put on top of each bird a thin slice of bacon or pork. Bake twenty minutes in hot oven. Serve on toast, cover with bread sauce, garnish with jelly.

GAME PIE (ALGONQUIN CLUB)

Grouse or quail make a fine pie. Clean and wipe the birds; divide the quail in halves, the grouse in quarters. Six birds for a good sized pie. Put the neck and giblets with the inferior portions of bird into a saucepan with three cups of water. While this is stewing make a good puff paste and line a pudding dish. Reserve enough of the paste for a cover half an inch thick. When the giblets are tender take them out and let the gravy stew in a covered saucepan. Put tiny strips of pork on the birds, chop a slice fine and put with the giblets. Season with chopped parsley, marjoram, small onion, juice of a lemon, cup of bread crumbs moistened with warm milk. Mix with the giblets a little pepper and salt, making a force-meat. Put the paste in the bottom of the baking-dish with very thin slices of corned ham. Upon this place the birds, buttered, then a layer of the force-meat, and so on until nearly full. Then add the strained gravy, hot, and a glass of sherry. Cover with the upper crust. Be sure to cut a small slit in the top of the crust to allow the gases to escape. It requires three hours for a large pie to bake. Cover it with paper when it begins to brown.

BIRDS WITH MUSHROOMS

Plover or reed-birds are very nice with mushrooms. This is a simple rule and appetizing. Two dozen small birds, truss them, put into each a button mushroom, a large pint of mushrooms. Put the birds and the mushrooms left into a saucepan, season with salt and pepper, a fourth of a lb. of butter divided into four parts, rolled a little in flour, a pint of rich cream. Cover saucepan closely and stew over a slow fire until the birds are tender. Do not stir the stew, but give the pan an occasional shake. Serve on thin slices of buttered toast with the mushrooms all around.

RICE PIE (L. P.)

One quart of rice, picked and washed well through two waters, tie into a bag and put into a pot of boiling water. Boil until perfectly soft, drain and press as dry as possible and mix with two spoonfuls butter and two spoonfuls grated cheese. Put the rice into a small bread-loaf pan, (wet the pan) and let the rice stand in it until cold, then turn it out carefully to keep it in form. Rub it over with the beaten yolk of an egg, and brown in the oven. When well browned cut from the top a lid about one and one-half inches deep. Scoop out the center of the loaf, leaving a crust all around and on the bottom. Fill it with stewed game, oysters creamed, or curried chicken. Place the rice cover on top and serve with grape jelly.

ROAST DUCK

Dress, clean and truss a wild duck, place on rack in dripping-pan, sprinkle with salt and pepper and cover breast with two thin slices of salt pork. Place in body of duck a half cup of cranberries, cook twenty minutes, basting twice while baking. Remove the cranberries before sending to the table. Serve with cherry sauce. Broil duck fifteen or twenty minutes inside down.

POTTED PIGEONS (MRS. TINKER)

One dozen pigeons, half lb. salt pork, two onions. Stuff the pigeons with dressing made of two cups of bread crumbs, one egg, teaspoonful pepper, teaspoonful salt, a little chopped parsley, butter the size of an egg. Put them closely together in the pan, with a sheet steamer in the bottom of the pot so the birds will not touch the bottom of the pot. Fry the pork and pour the hot fat over the birds before you add any water, let them stand ten minutes, then add boiling water enough to cover. Add one dozen cloves, the onions, and cover closely. Stew an hour and a half, take out the pigeons, thicken the gravy, add two spoonfuls red wine. Pour the gravy over the pigeons, tuck the piece of pork under their wings, garnish with beet balls and balls made of mush, carrots cut in fancy shapes and small bread-sticks.

HINT: Wild ducks require no stuffing and should be served quite rare. From one-half to three-quarters of an hour in a hot oven is sufficient time for roasting. Serve a green salad with ducks, of lettuce and beans with French dressing. Bread sauce for partridges and other small game, excepting when a special sauce is advised.

COOKING VENISON (MISS FARMERS RULE)

Cut the steaks of venison and shape them in small rounds. Put around each and fasten securely a thin slice of salt pork; cook in hot frying-pan until well seared on both sides, then place in oven to finish cooking. Serve with Londerry sauce. To make sauce: Cook two table spoonfuls citron and lemon zest, cut in thin strips, in a half cup of port wine for three minutes. Add half a cup currant jelly and stir until melted. Season with salt and cayenne.

GOOSE

Parboil the goose before roasting; take it out of the water at once when it is tendered; if left to cool in water it absorbs the oil which we wish to extract. Stuff the goose with any of the dressings given. Roast in good, hot oven.

DRESSINGS FOR GAME

CHESTNUT DRESSING (By FRAU SCHEOPFFER)

Boil one quart of chestnuts in salted water. Shell and pound to a paste, moistening with a little cream. Add one cup boiled rice, (very dry) two spoonfuls butter, two crackers pounded, quarter teaspoonful paprika, pinch of cinnamon, quarter teaspoonful celery salt, half teaspoonful salt; mix thoroughly and let stand over night before using.

MUSHROOM STUFFING (MRS. WILLIAMS)

Cut in dice a pint bottle of mushrooms, drain, add one cup of oysters, two cups corn-bread crumbs, a little mace, salt and pepper, one teaspoonful of poultry seasoning, half cup cream sauce. Flavor with sherry. Stuff the turkey the day before it is roasted.

ANOTHER DRESSING FOR GOOSE OR TURKEY

Chop one lb. cooked meat, two good sized sausages parboiled until they split open; add a little chopped parsley, six stoned olives; mix these ingredients thoroughly, then stir in two cups grated rye or graham bread, and egg well beaten. Do not use much, if any moisture, as the dressing should be rather dry.

STILL ANOTHER (By FRAU SCHEOPFFER)

Pare and slice thin five good sized apples, sprinkle them with fine cracker crumbs. Pour boiling water over one lb. of prunes and when they are swollen, remove the stones. Seed one cup of raisins and add to them a half cup cracker crumbs and a tablespoonful sugar. Lastly, add a beaten egg, a teaspoonful salt. Mix well and stuff the turkey or goose.

Serve with game either hot spiced grape juice or cider. Heat as much cider or grape juice as needed, add the juice of one lemon to every quart, sugar to taste, one stick of cinnamon, six cloves. Simmer ten minutes, take from fire, strain through cheese cloth strainer. Serve in champagne glasses.

Serve grape-fruit salad with goose or ducks.

Serve string beans with domestic ducks, string beans and salad with wild ducks. Brandied peaches and brandied cherries with any game.

ASPIC JELLY (Mrs. G. E. B.)

One fowl, one shin of beef, one knuckle of veal, four cloves, one bay-leaf, two onions, one carrot, one stalk celery, one turnip, half package of Cox gelatine, one cupful of sherry. Cover chicken, veal and beef with cold water, let simmer five hours. Keep the pot closely covered, and before removing from the fire add the carrot and turnip cut in dice, the cloves and bay-leaf. Fry the onion in butter, add the celery cut in pieces, cook to a dark brown, add the stock at same time. Remove from fire and strain, add the gelatine which has been soaked for an hour in a cupful of water, a cupful of sherry. Stir until gelatine is dissolved. Set away until

next day. There should be two quarts of the jelly. If it is not solid enough to stand, more gelatine may be added at the time of clearing. To clear aspect, remove all grease from the top of the jelly and wipe it off with a cloth wet in hot water, so every particle of fat is removed. Stir into the cold jelly the slightly beaten whites of three eggs and the crushed shells. Put it on the fire and stir until it boils. Let it boil five minutes, then strain through a cloth into moulds to harden.

APPLE SAUCE TO SERVE WITH DUCK AND GOOSE

Steam ten medium sized apples, pared and cored, press through a sieve, add to the pulp a saltspoonful of salt, four spoonfuls powdered sugar, one cup grated horse-radish. Mix and fold in an equal quantity of chilled cream.

REMARK: For roasting a turkey, fifteen minutes to the pound is allowed, if young—longer if old. Slow cooking, and basting often. After the turkey or chicken has been prepared, moisten the skin with a damp cloth and dredge with pepper, salt and plenty of flour. Let it brown lightly before putting water into the pan, then add water, a little salt, and two spoonfuls of butter for basting. The juice of a lemon rubbed on the outside of turkey helps to tender it; also chicken.

WILD DUCK

(BALTIMORE RULE BY MRS. WARFIELD)

In a dripping-pan half full of water, put the gizzard, heart and liver of the ducks, chopped fine, rub the ducks inside and out with one teaspoonful each of ground cloves and allspice; put in the dripping-pan with the giblets, add a little salt, cayenne, and as much celery seed as you can take up on the handle of a teaspoon. Set the pan with the ducks on the fire and let boil twenty minutes, then put in oven and bake twenty or thirty minutes longer. Stick the breast with a fork, and if the blood follows the fork, cook a little longer.

SALMI OF PARTRIDGES (MRS. M. W. G.)

Three partridges cleaned and trussed; cover them with a sheet of buttered paper and roast in moderate oven half an hour. Take them up and keep on buttered paper until they are quite cold. Then cut the birds into small joints, trimming them neatly. Make a sauce by putting all the trimmings and the carcasses of the birds into small stew pan. Add one oz. of lean ham chopped, one spoonful salad oil, two cloves, one bay-leaf, sprig of thyme, a little salt and cayenne, enough stock to cover the trimmings. Let simmer together until the goodness is extracted. Strain, when cold remove the fat. Return to the sauce pan. When hot, thicken with a spoonful of flour and a half cup of butter mixed together. Add the meat of the partridges, a few mushrooms and truffles cut into small pieces. Simmer gently so the meat absorbs a good flavor from the sauce. Just before serving add a squeeze of lemon juice. Put the pieces of birds on a platter, pour over the sauce; garnish with croutons of fried bread.

BREASTS OF PARTRIDGE—SAUCE PÉRIGUEUX
(Miss F.)

Remove breasts from three partridges, leaving wing joint and piece of bone attached to each fillet. Keep the small fillet for the force-meat. Make a pocket in each fillet and stuff; sprinkle with salt and pepper, and place in pan. Add one-fourth cup madeira wine, and cook in hot oven ten minutes. Serve with

SAUCE PÉRIGUEUX: Melt one-fourth cup butter, add two tablespoonfuls flour, three cups chicken stock, one onion, six pepper corns, bay-leaf, one half teaspoonful grated nutmeg, one half teaspoonful salt, and simmer twenty-five minutes. Rub through a fine sieve, add yolks of three eggs beaten with juice of one half lemon, two tablespoons butter, two tablespoons sauterne, one-half teaspoon beef extract; one truffle sliced, and six mushrooms chopped.

CHICKEN IN DIFFERENT FORMS

CHICKEN CROQUETTES NO. 1

(Portland, Maine)

When boiling chicken use two stalks celery and two bay-leaves

One lb. cooked chicken meat, chopped fine, two spoonfuls butter, same of flour mixed together, one pint cream, the heart of an onion, two spoonfuls parsley, half nutmeg grated, juice of half a lemon, half cup madeira wine; cook butter and flour thoroughly, stirring all the time until smooth and stiff; add the cream, the onion minced, the parsley minced, the seasoning salt and pepper and a little cayenne and lemon juice. Cook until sauce is well done. Just before taking from fire add the wine and the chopped chicken. Let stand in ice chest until cold and hard. Make into shape, dip in very fine crumbs and egg, fry in hot fat until light brown.

CHICKEN CROQUETTES NO. 2

One spoonful butter, two tablespoonfuls flour, one cup cream, one egg, one teaspoonful onion juice, teaspoonful salt, one-fourth teaspoonful pepper and little cayenne, grating of nutmeg. Scald cream in double boiler, rub butter and flour together, add this paste to the hot milk, stir until it thickens, add the seasoning, then remove from fire and stir in a beaten egg. Put back on the stove, add two cups of meat finely minced. Do not let it boil again, just get meat well heated. Pour into flat dish and let it stand in a cool place for two or three hours. It will then be stiff and easily moulded. The softer the mixture the better the croquettes. Form into balls, shape into croquettes, roll in crumbs and eggs, and crumbs again, and fry in hot fat.

CHICKEN CROQUETTES NO. 3 (LOUISE WILLIAMS)

Chop the white meat of chicken very fine, one sweet-bread and one set calves brains, all boiled. Season with salt and pepper, three drops of onion juice, half teaspoonful lemon juice, half can chopped mushrooms; mix well together, moisten with thick white sauce. Set away to cool. Shape and fry in hot fat; drain on brown paper. Serve with white sauce and hot rolls. All croquettes should be well drained on brown paper.

CHICKEN MOUSSE

Three-fourths lb. cooked chicken meat chopped fine; add the yolks of two eggs and beat thoroughly; add a sauce made of one spoonful butter, one of flour, half cup chicken jelly flavored with sweet herbs. When smooth put through a sieve. When cold add the chicken, beat one cup cream, whites of two eggs; fold in the eggs, then the cream; pour the mixture into mousse moulds, well buttered. Set in pan boiling water, bake half an hour. Serve with oyster sauce.

POTATO BALLS NO. 2

Small potatoes of uniform size, boil in boiling salted water. When just tender, drain and let stand a moment to dry. Remove their skins. Five minutes before serving, fry in deep, hot fat, a delicate brown. Drain on paper and sprinkle with finely chopped parsley.

POTATOES WITH CHEESE (F. G.)

Five or six large, cold potatoes. Make a sauce of one tablespoonful of butter, one of flour, creamed together. Add gradually two cups of milk, half lb. American cheese; cook, stirring until smooth. Butter a baking-dish, put in a layer of the potatoes sliced, salt and pepper, then a layer of cream dressing. Alternate potatoes and dressing until the dish is full. Sprinkle with buttered cracker crumbs and grated cheese. Bake in oven.

POTATO PUFFS

Three cups mashed potatoes, one spoonful butter. Beat thoroughly, add half a cup of milk and one egg beaten separately. Bake fifteen minutes in timbale cups.

SHREDDED POTATOES

Wash, pare and cut potatoes in slices, cut slices in two again, soak one hour in cold water, dry between towels and fry in deep fat. Drain on brown paper, sprinkle with salt. Serve with fried fish or steak.

MASHED POTATO BALLS

Mash and season well, freshly boiled potatoes, add a little chopped parsley a well beaten egg, and a few drops of onion juice. Form into balls, dip into egg, then in fine cracker crumbs. Fry in hot fat, drain.

POTATO STRAWS (Miss Guild)

Two cupfuls of hot, mashed potato, seasoned, mixed with white corn egg. Roll in small rolls, size of lead pencil, using flour on hands to keep from sticking. Fry in frying-basket in hot fat. Drain on brown paper.

DELMONICO POTATOES (F. G.)

Cut cold, boiled potatoes into dice, put in shallow dish, sprinkle with grated cheese, small pieces of butter, little salt and pepper. Cover with cream sauce, grated cheese on top. Bake and serve hot.

ESCALLOPED POTATOES

Cut one quart of cold, boiled potatoes into small pieces, sprinkle with salt, pepper and small pieces of butter. Add three hard boiled eggs chopped fine, one pint white sauce. Line a pudding dish with buttered crumbs, fill with alternate layers of potatoes and sauce, cover with crumbs and bake twenty minutes in good oven.

CANADA TOMATOES (MRS. FLETCHER)

Three cans tomatoes, well seasoned with butter, salt and pepper. Bake three hours, serve with beef or chicken.

FRIED CUCUMBERS (R. F.)

Fresh cucumbers, peeled and cut in strips; let stand in salted water one hour, dry on a towel, fry on hot buttered griddle; season with pepper and a little more salt if necessary.

CELERY AU GRATIN (S. W.)

Cut the celery into inch lengths and parboil; drain well, put into baking-dish, cover with white sauce, sprinkle the top with bread crumbs and grated cheese, bake slowly in oven until brown.

SALPICON OF VEGETABLES (M. K.)

One can peas, one small turnip and six carrots cooked in salted water. When cooked, cut the carrots and turnip in dice, mix well with the peas and over all pour a stiff cream sauce. Serve very hot.

BAKED GREEN PEPPERS (MRS. G.)

Cut peppers in halves, take out seeds, stuff with dressing made of bread crumbs, one egg, a little chopped onion and any chopped meat. Season highly and bake with roast beef for an hour before serving. Baste as you do the meat. Serve the same with turkey.

SUMMER SQUASH—SERVED IN ITS OWN SHELL (L. P.)

Two squashes; cut one round near the edge on stem side; cut out inside leaving a scalloped dish of the shell; take the part removed and the whole of the other squash and steam until tender. Mash and season with salt, pepper and butter, placed in shell; put in oven until brown on top. Garnish with parsley.

STUFFED TOMATO

Select a piece of tender spring lamb, cook thoroughly and chop fine. Take firm, ripe tomatoes, cut off the blossom end for a lid, scoop out the inside, fill the shells with a mixture of equal parts of chopped meats and cooked rice seasoned with salt, red pepper and a small button of finely minced garlic. Put a piece of butter on top, replace the lid and bake. Serve with thick tomato sauce, utilizing the pulp taken from the tomatoes.

STEWED CELERY

Cut in dice, stew till tender, season with salt, pepper and a small piece of butter; drain, cover with white sauce. Serve.

SUMMER SQUASH NO. 2 (E. A. P.)

Cut in slices one-fourth inch thick, put in salt and water for one hour. Drain well, dry with towel, dip in flour or fine crumbs. Fry in deep fat.

SPINACH (MRS. SEWALL)

Pick over carefully a half a peck of spinach, wash and drain, boil in boiling salted water until tender. Drain the spinach and chop it quite fine. Season with salt, pepper and butter; let simmer slowly on back of stove. Just before using, mix with spinach, one pint cream sauce and serve in shells made from the round French bread cut an inch and a half thick. Cut out the center, brown in hot fat, fill the shells with the spinach mixture, sprinkle on top, the yolks of hard boiled eggs put through ricer, and the whites chopped fine. On top of this, a stuffed olive.

EGG PLANT (E. A. P.)

Cut the egg plant in halves, boil in salted water, take out the inside, mix with small onion, chopped fine, quarter cup bread crumbs, spoonful butter, a little pepper and salt. Stuff the shell and bake an hour. Serve from the shell.

POTATO CROQUETTES

Two cups hot, mashed potatoes, two tablespoonfuls butter, half teaspoonful salt, little pepper, celery salt, onion juice sparingly, yolk of one egg, teaspoonful chopped parsley; beat thoroughly, shape, dip in crumbs and beaten egg, crumbs again. Put into frying basket and fry to light brown in hot fat.

BRUSSELL SPROUTS (MRS. M.)

Pick and wash carefully, drain and cook in salted water, drain again, and serve with cream sauce, or cover with a sauce, buttered crumbs and grated cheese on top. Brown in oven and serve with duck or goose.

STUFFED ONIONS (MRS. KILVERT)

Boil large Bermuda onions until nearly soft, then remove the inside, leaving a shell. Chop the inside with three cooked sausages, one hard boiled egg, two spoonfuls bread crumbs, salt and pepper to taste, one tablespoonful of butter, four drops tabasco sauce, a little chopped parsley. Fill the shell with this mixture, sprinkle cracker crumbs on top and put over each a small, thin slice of bacon. Bake until tender.

STUFFED ONION NO. 2

Peel and remove carefully the centers; steam for one hour. Make a stuffing of turkey-livers, two spoonfuls fine bread crumbs, the onion hearts, chopped, salt and pepper, a little cayenne. Put into a baking dish; pour in a soup stock an inch deep. Bake an hour and a half in a slow oven. Twenty minutes before serving put a teaspoonful of buttered crumbs on top of each onion, and brown in oven.

MEXICAN RICE (MRS. STAPP)

One cup rice, washed and dried, one spoonful lard in bottom of an iron pot; heat to boiling, pour in the rice, stir it until it is light brown color; add two small onions cut in pieces, half a can of tomatoes put through vegetable masher; cook together five minutes, season with salt and a little cayenne. Cover the whole with boiling water and cover the kettle closely with tin cover. Let simmer an hour on back of stove.

BAKED BANANAS

Six or eight medium sized bananas, peel and remove all coarse threads on bananas. Replace the skins, put the fruit into a deep dish and cover with raisin sauce.

Raisin Sauce: Half cup raisins cooked half an hour in a pint of boiling water. Remove the seeds; two teaspoonfuls corn starch mixed with cold water and added to the boiling water, large spoonful butter, juice of half a lemon, and the raisins. Cook until transparent. When done add two spoonfuls sherry and pour over the baked bananas.

CUCUMBER ROMAINE (R. F.)

Two large cucumbers; cut out the seeds, slice thin, let stand in salted water fifteen minutes, then cook in boiling water until tender. Prepare a cup of tomato sauce, two spoonfuls butter, two of flour, half teaspoonful salt, one cup tomato puree; drain the cucumbers and rinse in cold water; put a little of the sauce in bottom of baking dish, add half the cucumbers, sprinkle with salt, pepper and grated cheese, a little more sauce, the rest of the cucumbers with seasoning and cheese, the rest of the sauce, half a cup of buttered cracker crumbs on top of all. Bake twenty minutes.

CORN OYSTERS (MRS. WELLS)

To one pint of grated sweet corn add one egg well beaten, one small cup flour, one-half gill of cream, one teaspoonful salt. Drop from the spoon into boiling lard and fry brown.

CORN OYSTERS

To one pint of grated sweet corn add one egg well beaten, one small cup of flour, half a gill of cream, teaspoonful of salt, a pinch of pepper. Drop from spoon into boiling, hot fat and fry brown.

WASHINGTON MACARONI AND TOMATO

(FLORENCE BROWN)

Soak macaroni on hour in cold water; boil in four quarts water and one tablespoonful of salt until tender. One quart of tomatoes, boil in covered saucepan ten minutes. Cream a half cup of butter with two spoonfuls of flour, strain tomatoes and boil again. Stir in butter and flour, season with salt and pepper. Drain the macaroni, pour the sauce over it. Serve with lettuce dressed with French dressing and American cheese, dressed. Quarter lb. cheese mixed with cream to a paste, a little red pepper and a teaspoonful French mustard. Mould in cup and serve with lettuce.

PEPPERS STUFFED WITH SHRIMPS SAN ANTONIO

Cut off tops of peppers and remove seeds; soak in salt water three hours; make a dressing of shrimps and tomatoes; season with salt, pepper and butter. Fill the peppers, cover the top with crumbs, bake until tender, basting often with liquor from the pan.

CORN FRITTERS

Drain all the liquor from a can of corn, chop it very fine, add two tablespoonfuls cream and two eggs, one teaspoonful salt and half teaspoonful of pepper, two tablespoonfuls flour. Drop from a spoon in hot fat.

STUFFED CUCUMBERS

Select large cucumbers uniform in size, cut them in two lengthwise, remove the seeds carefully and fill with a stuffing made of chicken or any meat chopped fine. Add soft crumbs seasoned and moistened with one egg, a little chicken stock; round it over and sprinkle with crumbs. Place the pieces in a pan with stock to cover the pan a half inch deep. Cook in moderate oven one hour or until the cucumbers are tender. Remove carefully to a hot dish, thicken the gravy in the pan with a little corn starch and pour it around the cucumbers.

FRIJOLE ENTRÉE—SAN ANTONIO

Boil one quart of beans three or four hours the day before using, drain, put tablespoonful lard in bottom of kettle, heat it very hot; add a pint of the beans partly mashed, salt and pepper. Cook one hour, mash again and season with a little chili and onion juice. Form small cakes and fry brown.

BAKED CUCUMBERS (RUSSELL FOOTE)

One-half of a spanish onion, one green pepper, one cup dry bread crumbs, two hearts of celery, one tomato, all chopped fine; season with salt and Worcestershire sauce. Split cucumbers, remove seeds, stuff with above mixture, cover with grated cheese and small pieces of butter. Bake in oven until tender, basting with boiling water. Serve with fish and oysters.

CREOLE CORN (MRS. CHAFFE)

Cut corn from six ears, one green pepper enopped fine, a slice of onion grated; heat to a boiling point, using the juice of the corn. Season with salt, pepper and a little sugar, two teaspoonfuls of butter.

CHILI RELLENOS NO. 1 (MRS. STAPP)

Large green peppers of uniform size; cook slightly in oven until outside skin can be peeled off. Cut a slice from the stem of each, and remove all seeds. Make a filling of beef or chicken minced, add a little pork minced, half a cup of bread crumbs, teaspoonful chopped onion and salt. Stuff the peppers with mixture, tie the corners firmly and fry in hot lard.

CHILI RELLENOS NO. 2 (MRS. TOBIN)

Use sweet, red peppers, take out seeds, cook until tender if fresh, if canned do not cook. Stuff with a filling of finely chopped meat or chicken, raisins, nuts and a little butter mixed. Add a little salt, fasten them so filling will not come out. Dip them in beaten egg and crumbs and fry in hot fat.

RED PEPPERS AND RICE TEXAS

Butter timbale moulds, fit in a red pepper or canned pimientos. Add to the well cooked rice two spoonfuls butter, one of chopped parsley; stir it gently so as not to break the rice, pack the pepper full, set moulds in a pan of hot water and cook in oven fifteen minutes. A little onion juice may be added if desired.

CHESTNUT CROQUETTES (RUSSELL FOOTE)

Shell and blanch a quart of chestnuts. Boil until tender, mash enough of the nut to make a pint, season with a teaspoonful of salt and a dash of pepper, a teaspoonful of onion juice and a spoonful of butter. Mix the ingredients and shape in tiny squares, dip in egg, then in cracker dust. Fry in deep fat until a rich brown.

CHEESE SAUCE FOR MACARONI (MRS. WELLS)

One tablespoonful of flour, two of butter, one-half pint of milk. Mix all together and boil. When the mixture thickens add one-half lb. of cheese grated, two tablespoonfuls of cream, salt, white pepper and little cayenne. Mix thoroughly and let it cook a few minutes. Boil macaroni until tender, drain carefully and pour over it the cheese sauce.

ENTREES

LUNCHEON TOAST (L. P.)

Two tablespoonfuls chopped ham, two of grated cheese, two eggs and four spoonfuls cream. Season with salt and pepper; stir over the fire until creamy. Spread on slices of bread browned in hot butter. Serve hot.

SPANISH VEAL BALLS

Half lb. veal, one-fourth lb. salt pork, chopped fine, one cup fine bread crumbs, two eggs, salt, paprika and celery salt, a little chopped parsley, a spoonful of sugar; mix well, make into pear shape, and fry in hot fat. One can of tomatoes seasoned, cook on top of stove, drop the veal balls into this and let them simmer a few minutes.

CUBAN ENTRÉE (MRS. PITCHER)

One cup of cold meat or fowl cut fine, one cup boiled rice, one green pepper chopped, a little salt. Over all pour half a can of seasoned tomatoes, baked half an hour.

ALBANY ENTRÉE (MRS. HOLBROOK)

One dozen oysters, bearded and chopped; scald them in their own liquor. One-half can of mushrooms heated in a pint of chicken or veal stock, add the oysters, half pint of cream, a spoonful of butter and a spoonful of flour creamed with butter. Season with half a teaspoonful of salt, a little red pepper; add one egg well beaten. Stir briskly and serve at once.

BALTIMORE DUTCH CHEESE (MRS. HARRIMAN)

Put sour milk in a dish on back of stove; heat until milk separates. Hang in bag to drain and when well drained, season with cream and salt, and shape into little balls or cakes. Serve with salad.

CRAB MEAT—NEWBERG (RIFA SIMPSON)

Dressing of one-half pint of cream, yolks of three eggs, seasoned with salt and pepper and a little cayenne, two tablespoonfuls sherry wine. Boil the cream in double boiler, put in the seasoning, add eggs well beaten, stir until cream thickens, add one pint of crab meat cut in dice. When hot add the sherry. Serve in ramikin cups.

SHRIMPS

If canned shrimps are to be used, two small cans are all you need. Those put up in liquid are best. Make a white sauce of two tablespoonfuls of butter, two of flour, one cup of milk, one-fourth cup cream, salt, pepper, a little cayenne. Cook in double boiler. When it is thick and still boiling, add two small cans of shrimps which have already been broken up. Add half a can of peas drained from their liquor. Reheat and serve on buttered wafers.

SHRIMP CROQUETTES (M. W. M.)

One cupful of fresh or canned shrimps. Let them stand in ice water an hour. Drain, remove the black veins, and chop fine. Make a sauce of two cups of scalded milk, three spoonfuls corn starch. Cook until it thickens. When nearly done add the yolks of three eggs well beaten, a little salt and paprika; add shrimps, mix well, pour into shallow dish to cool. When cold, cut in squares, dip in sifted crumbs and beaten egg, with a spoonful of milk, roll again in coarse crumbs and fry in hot fat. Drain on brown paper.

SWEET-BREADS (L. P. W.)

Soak the sweet-breads in cold water to remove the blood. Cut off all the pipes and tough portions. Cook in boiling water with the juice of half a lemon, ten or fifteen minutes until tender. Drain and put them into ice water to bleach them. Trim into uniform shapes. Season with salt and pepper, and squeeze over them the juice of two oranges. Let them stand ten minutes, then spread with butter and flour. Put them in a pan with bits of butter on top. Bake until brown; baste with melted butter. Serve with orange sauce.

ORANGE SAUCE. Cream half a cup of butter, mix a quarter teaspoonful salt, a little paprika, four tablespoonfuls orange juice, one tablespoonful lemon juice, one-third cup boiling water. Stir it into the beaten yolks of two eggs and cook in a double boiler until it is thick and smooth, stirring constantly, then stir in the creamed butter, one-third at a time. Serve at once. (Heart sweet-breads are the best.)

SWEET-BREAD Patties (M. W. M.)

Cut small rounds from puff paste, rolled one-fourth inch thick. Wet the edges with ice water and put on rims. Chill, and bake twenty minutes. Fill with cream sweet-breads.

CREAM SWEET-BREADS. Cook two pairs of sweet-breads. When cold cut in dice. Melt two tablespoonfuls butter, add two of flour, teaspoonful salt, a little pepper. Cook until smooth, add slowly one pint of hot cream; beat thoroughly; add one tablespoonful lemon juice and a grating of nutmeg to the sweet-breads; add the sweet-breads to the sauce. Serve in patty shells or entrée cups.

SWEET-BREADS

One pint of milk, one green pepper cut in small pieces, one cup celery cut fine, one-fourth lb. mushrooms. Season with salt, butter, a speck of cayenne, one tablespoonful flour, one sweet-bread par-boiled and cut in pieces. Heat the milk in double boiler, add seasoning, celery and mushrooms; simmer until celery is tender. Mix tablespoonful of butter with flour, add to the hot milk. When it is thickened so the flour is well cooked add the sweet-breads and heat.

CUTLETS OF SWEET-BREADS

Cook two pairs of sweet-breads in boiling, salted water, with a tablespoonful of lemon juice. Cook about twenty minutes; drain, cover with ice water. When cold chop fine, add mushrooms enough to make a pint in all. Melt two tablespoonfuls butter, add two of flour, a teaspoonful of salt, one-third teaspoonful of pepper. When smooth add slowly one pint of hot cream, beat well, add a tablespoonful lemon juice, the sweet-breads, a slight grating of nutmeg, half a teaspoonful chopped parsley, one beaten egg. Cool and shape, roll in crumbs and eggs again, and again in crumbs. Shape like cutlets, adding a short stick of macaroni to look like a bone. Serve with Allamande sauce.

SCRAMBLED SWEET-BREADS (MRS. PAGE)

Beat four eggs slightly, add half teaspoonful salt, half a salt-spoonful pepper, half a cup milk or cream, one pair of sweet-breads parboiled and cut into dice. Turn the mixture into a hot-buttered omelet pan and stir until firm but soft. Garnish with puff paste.

NOTE. Sweet-breads under cover. In ramikin dishes with covers on.

INDIAN CURRY OF CHICKEN (MRS. KING)

Separate the joints of a good sized fowl, cut the back and breasts into halves, free each part from fat. Fry one slice of onion and half a sour apple in two large spoonfuls of butter until a light brown, add the chicken and cook until brown all over. Sprinkle with two teaspoonfuls of curry powder. Season with salt and pepper and cook a few minutes longer, turning the meat often. Cover with boiling water, add half a small cocoanut, grated, one-half teaspoonful of kitchen bouquet. Cover closely and let simmer until tender. Serve with a border of steamed rice.

To steam rice, take double the quantity of water, boiling and salted, wash the rice twice, and cook, stirring occasionally with a fork to avoid breaking the rice.

RICE CROQUETTES

Boil rice, keeping it in shape. Mix it with a thick cream sauce, season with salt, and set it away to cool. When cold, shape and fry in hot fat. Serve with more cream sauce.

TOMATO ENTRÉE—SAN ANTONIO

Take the inside out of six tomatoes, sprinkle with a little salt, cayenne and onion juice. Put into entrée dishes, bake until nearly done; take from oven and break an egg into each tomato cup, covering with buttered crumbs and grated cheese, mixed. Bake until egg is done and serve at once.

MUSHROOMS

Cover bottom of baking-dish with pieces of toasted bread cut round. Put mushroom cups on the toast, sprinkle with salt and peper and small pieces of butter. Pour over a small quantity of hot cream. Cover and bake twenty minutes.

TONGUE AND SAUCE PIQUANT

Cook four calves tongues in boiling water to cover, with one carrot, two stalks of celery, one small onion stuck with six cloves, one teaspoonful of pepper-corns, half tablespoonful salt, until tender. Take from water and when slightly cooled, remove the skins. Reheat and serve with sauce piquant. Garnish with cucumber pickles and cooked beets.

LUNCHEON TONGUE

Cut a boiled tongue into thin slices; fry them in hot butter with a little minced onion thrown in. Take out the tongue, add a spoonful of flour to the butter. When brown, add a small cupful of hot water and cook. When it thickens strain, and season with salt and pepper; add a tablespoonful of piccalilli; put the slices of tongue in the sauce until ready to serve. Arrange on platter and pour the sauce over. Serve with canapes.

SCALLOPS OF VEAL

Wipe and trim into uniform shape, one and one-half lbs. veal cut from the leg. Sprinkle with salt and pepper, dip in beaten egg, then in buttered crumbs; bake in covered pan half an hour. When done remove the cover and brown the crumbs. Serve with Beaunaise sauce.

VEAL LOAF

Three lbs. of raw veal chopped fine, one-half lb. pork chopped fine, one cup powdered cracker crumbs, two teaspoonfuls salt, one of pepper, a pinch of sage and summer savory, one onion chopped fine, three well beaten eggs, one cup milk, a little nutmeg, all mixed thoroughly; bake in small bread-loaf pan three hours. To be eaten when cold.

SALPICON OF MEAT (MRS. ROBERTS)

Cook veal, chicken, game, sweet-breads, calves brains, oysters and mushrooms cut into dice and mixed wit rich cream sauce; for filling timbales, patties and entrée cups. Sauce should be rich and quite thick.

CREAMED SWEET-BREADS (L. P. W.)

Clean and boil two sets of sweet-breads. Cut in pieces two inches long. Drain one can of mushrooms from liquor, cut in small pieces, boil in double boiler one cup of cream, add one spoonful butter, pinch of salt and a little pepper. When cream begins to boil, add a tablespoonful of celery chopped fine, two spoonfuls chopped almonds, half teaspoonful Worcestershire sauce, one-fourth teaspoonful French mustard, four drops tabasco sauce, one tablespoonful lemon juice. Boil well, stirring all the time, then add sweet-breads and mushrooms. Let them boil up twice and serve at once in shells with buttered crumbs on top and browned in oven, or in entrée dishes with a border of green peas.

VOL AU VENT (E. D.)

Cook veal or chicken, or both, with sweet-breads and oysters cut and mixed with rich cream sauce. Serve in large or small pastry shells.

CHICKEN LIVERS EN BROCHETTE (M. K.)

Dust chicken livers with pepper and salt, put on skewer with alternate pieces of bacon until skewer is full, then broil. Serve with chopped parsley, a little lemon and melted butter.

CHICKEN MOUSSE (NO. 2)

One chicken boiled until tender, chop very fine; mix it with sauce made of chicken liquor, the yolks of two eggs, one-fourth box of gelatine dissolved in the liquor. Stir them until smooth, add one pint whipped cream; put in moulds; set on ice to harden.

CHEESE SOUFFLE (S. W.)

Two tablespoonfuls butter, heaping spoonful flour mixed together; stir smoothly with half a cup milk, little pepper, salt and cayenne, yolks of three eggs beaten; heat altogether with one cup grated cheese. After this has cooled add the whites of the eggs. Put it into a deep dish and bake twenty minutes.

CHEESE BALLS (HANNAH)

Beat the whites of two eggs to a stiff froth, add a quarter of a lb. of American cheese grated, mix well, roll into balls; fry in frying-basket one minute in hot fat, hot enough to brown quickly. Serve immediately with beef or salad.

CHEESE STRAWS (E. A. P.)

One cup flour, one cup grated cheese, one scant cup butter, one spoonful cold water. Roll very thin, cut in narrow strips about three inches long; bake in quick oven.

CHEESE RAMIKINS (Miss H.)

Four tablespoonfuls grated cheese, one gill milk, yolks of two eggs, two tablespoonfuls butter, one-half cup light bread crumbs, one-third teaspoonful of made mustard, whites of three eggs, a little cayenne and salt. Put milk and bread on to boil, stir until smooth, then add cheese and butter, stir over fire one minute, add the seasoning and yolks of eggs, beat whites to stiff froth and stir in carefully. Bake fifteen minutes in hot oven in ramikin cups.

CHEESE RELISH (MRS. RITA SIMPSON)

Put one tablespoonful butter in saucepan, and in it cream one small tablespoonful flour. When brown add one cup milk, let thicken, then add one-half lb. cheese cut fine. Stir constantly until smooth, then add one egg. When cool, bake twenty minutes.

AMERICAN CROQUETTES

Cook in boiling water, using a teaspoonful of salt to each qt. of boiling water, ten sweet potatoes. Peel and press them through a sieve, add one tablespoonful butter, yolks of two eggs, saltspoonful each of pepper and cinnamon, two tablespoonfuls brown sugar, one of cracker dust. Shape into small pear shaped croquettes, dip in egg and crumbs, fry brown in hot fat. Put a clove at one end of the croquette and a sprig of parsley at the other.

WALNUT CROQUETTES (MRS. SIMPSON)

Chop enough walnut meats to make three-fourths of a cup, tablespoonful chopped onion, and one-fourth teaspoonful of sage. Mix with three cups mashed potatoes, well seasoned, add one cup green peas, one well beaten egg. Shape into croquettes, roll in crumbs, fry in deep fat. Serve with green peas and rich cream sauce.

STUFFED EGGS (L. T. B.)

Six eggs, tablespoonful chopped tongue or ham, spoonful melted butter, a little salt and pepper. Boil the eggs fifteen minutes, cut in halves lengthwise, take out yolks carefully, mash them fine, add the butter, ham or tongue; rub together until smooth. Fill the whites with mixture, cover with corresponding half and press together, roll them twice in cracker crumbs, fry in hot fat, and serve with cream sauce poured over them.

NUT OMELET (Miss L. K.)

Put through food grinder, nut meats enough to make a gill. Beat three eggs very light, season with salt and pepper, add three spoonfuls cold water, then the ground meat nuts. Mix thoroughly. Put piece of butter size of walnut in pan, heat very hot, pour in mixture and as soon as it begins to set, lift the edges and let soft parts run under. Continue this until it is firm all over. Be careful to not let it burn. Fold it over and serve on hot platter.

Put asbestos mat under pan when cooking eggs, as they scorch easily.

FILLET OF BEEF (MRS. W. C. P.)

Cut slices of beef very thick, broil like steak, season and spread well with plenty of butter. Cover with mushroom or oyster sauce. Garnish with white meal balls shaped like croquettes, and fry a light brown in hot lard. Make the mush with milk and let cool before shaping into croquettes.

LOBSTER CROQUETTES

Chop meat of lobster very fine, season well with salt and pepper, a little cayenne and juice of half lemon with one cup cream sauce. After mixing with sauce set mixture away to cool. Shape and fry in hot fat. Cover bottom of chop-dish with a cream sauce, sprinkled with a spoonfull of capers. Serve the croquettes on this.

LOBSTER FARCE (MRS. SIMPSON)

Cook one spoonful flour in two spoonfuls butter. When smooth stir in gradually one cup hot cream; add the yolks of three hard-boiled eggs pressed through ricer, teaspoonful salt, a little nutmeg and cayenne and lastly a pint of boiled lobster meat cut into dice. Bake in individual baking-dishes; sprinkle with buttered crumbs and brown in oven.

LOBSTER A LA RUSHMORE (MRS. SEWALL)

Take the meat from four lobsters, cut in dice. Put one teaspoonful butter in frying-pan. When melted add small spoonful minced onion; cook until yellow, add the lobster and half teaspoonful salt, a little cayenne and two spoonfuls white wine. Simmer five minutes, then dredge in a tablespoonful flour. Stir well and add stalks of six mushrooms cut fine, one tablespoonful of chili sauce strained and two-thirds cup of stock. Cook fifteen minutes, fill ramikin shells, put a mushroom head on each and a few grated crumbs. Bake five minutes in hot oven.

DEVILLED LOBSTERS (MRS. WARREN BROWN)

Two cups boiled lobster, half pint cream, two tablespoonfuls flour, one-fourth of a nutmeg, yolks of four eggs hard-boiled, one scant tablespoonful of salt, one spoonful butter, one of chopped parsley; put cream on to boil, rub butter and flour together and add to boiling cream. Stir and cook until it thickens. Take from fire, add lobster, the yolks of hard-boiled eggs mashed fine and the seasoning.

DEVILLED LOBSTER NO. 2 (ALGONQUIN CLUB)

Split the tail of a lobster in two removing the entrails. Make a paste of half teaspoonful salt, pinch of curry powder, one-fourth teaspoonful mustard, one-fourth teaspoonful black pepper, one tablespoonful of oil; spread over the lobster meat. Melt one spoonful butter, put in the lobster, cook ten minutes, turning often. Before serving add the juice of half a lemon.

LOBSTER NEWBERG (MRS. SEWALL)

Two small lobsters, one tumbler of sherry, one tumbler of milk, butter size of egg, teaspoonful corn starch, a little red pepper and salt. Cut lobster in small pieces and put in chafing-dish with half the sherry and butter; when hot add the milk in which corn starch has been dissolved. Lastly add rest of sherry, and heat a minute before serving. Serve on French bread toasted.

SCALLOPED LOBSTER (L. V.)

Chop lobster meat fine, put in buttered baking-dish a layer of seasoned crumbs, then a layer of lobster meat with more seasoning. Alternate the layers, crumbs well buttered on top. Bake an hour.

LOBSTER PUREE

Cut one cup of lobster meat into small pieces. Melt one tablespoonful butter, and one spoonful flour; cook until smooth. Pour on slowly one cup hot milk. Add yolks of two hard boiled eggs made into a paste, one tablespoonful chopped parsley, a little cayenne, teaspoonful salt, one-fourth teaspoonful pepper. Add the lobster meat and heat (do not boil it.) Fill individual baking-dishes, cover with buttered crumbs, and brown in oven.

LOBSTER RISsoles

Cut rounds of puffed paste, put a teaspoonful creamed lobster in center, wet the edges and fold like a turnover. Brush the top in beaten egg-yolk and bake or fry in hot fat.

BAKED LIVE LOBSTER (CUMBERLAND CLUB)

Split and clean a live lobster, place in dripping-pan. Cook liver of lobster in tablespoonful of butter three minutes. Season highly with mustard, cayenne, and Worcestershire sauce. Spread over lobster and bake in hot oven fifteen or twenty minutes.

LOBSTER CUTLETS (Miss M. C. G.)

Three medium sized lobsters will make fourteen or fifteen cutlets. Take the meat out of the shells, chop it fine, the yolks of three eggs well beaten, three tablespoonfuls cream, salt and pepper, a pinch of ground mace; stir this in with the lobster meat, spread on a platter and let it stand for an hour in ice chest. Shape like cutlets, roll in eggs and crumbs, fry in deep fat in which two slices of onion have been cooked. Before serving put a small claw of lobster in the end of each cutlet. Serve with coral sauce and fried, mashed potatoes.

TIMBALES

In cooking timbales, set the little moulds into a pan of hot water and bake in oven until centers are firm. Always serve a white sauce with timbales. If you wish to make the timbale cases yourself you will need a timbale iron which should be well heated in hot fat. The heart shaped timbale iron is very attractive. Mix the batter an hour before frying. To make batter: Beat two eggs, add one cup milk, one and one-half cups flour, one-fourth teaspoonful salt, one tablespoonful sugar. Pour the egg and milk into the flour, beat thoroughly; set batter away for an hour longer, dip iron in hot fat, then into the batter,—about three-fourths of the iron. Hold the iron after dipping in batter in the fat until cooked a light brown, then shake off on to brown paper.

HAM TIMBALES

One-fourth cup crumbs, yolks of two hard boiled eggs mashed to a cream with two spoonfuls butter, one cup chopped ham, salt, pepper, a few drops of tabasco sauce, half a cup of milk, two eggs beaten into the milk. Turn into moulds and bake. Serve at once.

EGG TIMBALES

Six eggs well beaten, salt, pepper, teaspoonful chopped parsley, ten drops onion juice, one and one-half cups milk. Bake.

CHICKEN TIMBALES

One-fourth cup crumbs, whites of two eggs, one spoonful corn starch, two spoonfuls butter, salt and pepper, two drops onion juice, one cup milk made into sauce; add one and one-half cups chopped chicken and the liver of chicken also chopped, turn into moulds, set in hot water, and bake until firm. Serve with Bechamel sauce and canapes.

POTATO TIMBALES (MISS HUBBARD)

Eight large potatoes boiled and mashed, one tablespoonful salt, four spoonfuls butter, half teaspoonful pepper, three eggs, one cup hot milk, one-third cup crumbs. Cover the potatoes with hot water. After they have boiled, drain, add half the butter, mash fine, add salt and pepper, the milk slowly, then the eggs well beaten and the rest of the butter. Butter the cone-tins, sprinkle the inside with cracker dust, pack the tins closely with the potato mixture, sprinkle crumbs on top, bake one-half hour.

EGG AND TOMATO TIMBALES (MRS. MOULTON)

Six eggs, a little salt and pepper, twenty drops onion juice, teaspoonful chopped parsley, half cup cream or rich milk; mix well together, pour into the timbale moulds and bake as directed, until center is firm.

SPINACH AND EGG TIMBALES (L. P. W.)

Cook, drain and put spinach through a vegetable ricer; scant tablespoonful gelatine, tablespoonful beef extract, stirred into one cup boiling water, juice of one lemon, a little salt and pepper, generous cup of spinach; put slices of hard boiled eggs in bottom of timbale moulds, fill with alternate layers of spinach and eggs; when moulded turn out and place on top a slice of cold pickled tongue and over it pour tartar sauce. Serve with mutton, duck or goose.

PECAN TIMBALES (S. A.)

Grind to a paste one cup nut-meats, which have simmered half an hour in sweet cider. Add the crumbs of a small loaf of bread, half a cup melted butter; moisten with a gill of cream and the yolks of three eggs well beaten. Season with salt, pepper, grated rind of half a lemon, and lastly add the beaten whites of the eggs. Bake in timbale cups set in a pan of hot water twenty minutes.

RICHAUFFE (MRS. WILLIAMS)

Cuttings of veal, lamb or chicken, chopped fine. One can of mushrooms cut into disks. Mix with cream sauce, beat all together and serve on boiled rice or fried bread.

VEAL TIMBALES

Chop enough cooked veal to make two cups; melt two tablespoonfuls butter; stir in two spoonfuls flour and add two cups of milk, one-fourth of a small onion, three mushrooms chopped fine; after cooking five minutes, season with salt and pepper, add one-half the sauce to the meat, heat thoroughly and add two well beaten eggs, turn in buttered timbale cups and bake until firm. To the remainder of the sauce add half a can of mushrooms, cut into small pieces, a teaspoonful lemon juice and a little minced parsley. Serve very hot.

SAKONSKI (L. P. W.)

Toasted bread cut with round cutter. Slice of tomato on toast; on tomato a ring of green peppers, then a slice of hard boiled egg with a little anchovy paste. When ready to serve pour over the whole a spoonful of French dressing.

SCOTCH WOODCOCK (MISS STAPLES)

Three spoonfuls butter, one and one-half spoonfuls flour, one cup milk, two spoonfuls sherry, little cayenne, two spoonfuls Worcester sauce, one-half teaspoonful salt, four hard boiled eggs. Mix butter and flour, cook in the milk until it thickens. Chop the eggs fine, mix well, add salt, pepper and sauce. Stir in the sherry last. Serve on toast.

EGGS A LA BUCKINGHAM (MRS. PAGE)

Boil eggs twenty minutes, slice and cover the bottom of a small baking dish. Sprinkle with grated cheese, salt and paprika. Cover with a thick, white sauce, add another layer of eggs and cheese, alternating with white sauce until pan is nearly full. A sprinkling of cheese on top. Bake until cheese is melted and serve at once. Can be baked in timbale cups. For luncheon or supper.

OMAHA PIE (MRS. WELLS)

The remnants of a roast of beef, cutting the meat from the bones. Put meat and bones into a kettle and cover with water. Let it simmer two or three hours. Remove the bones, leaving the meat and gravy. Add two small onions sliced, four potatoes sliced, several sticks of macaroni and a can of tomatoes. (This makes a large pie) Cook until the vegetables are thoroughly done. Put the mixture in a deep baking dish with a cup in the center which should be filled with the gravy. See to it that there is plenty of gravy by putting sufficient water over the meat at first. Cover the meat and vegetables in the baking dish; season with salt, paprika and Worcestershire sauce. Take one quart of flour and mix with it two even teaspoonfuls of cream of tartar, then rub into it thoroughly half a cup of butter. Dissolve a teaspoonful of soda in one cup of milk, stir it into the flour, adding milk enough to make a very soft dough. Roll just large enough to cover the top of the baking dish. Bake until the crust is thoroughly done, and serve hot.

MOCK TERRAPIN (MRS. HARVEY PAGE)

Three cupfuls of cold, boiled calves head cut in fine pieces. Boil the brains. Three hard boiled eggs, half a cup of butter, one cup of the jelly from the boiled meat, salt, pepper, a little cayenne, dessertspoonful of lemon juice, spoonful of sherry, glass of Madiera.

Beat the brains, yolks of eggs and butter to a smooth paste: stir in the jelly, which has been hardened; add the calves head shredded fine, the whites of the eggs and the seasoning. Heat all in a double boiler and serve hot.

CUCUMBER JELLY (MRS. B.)

Half a box of gelatine, good measure. Cover with water and soak well, then put it over the teakettle until dissolved. Peel and grate four cucumbers, add pepper, salt, and a little onion juice. Put into a saucepan and heat it, not boil, then add gelatine; strain through a cheese cloth bag. Add a speck of Burnettes green coloring paste. Mould in border mould, fill the center with French dressing. Make the jelly the day before you wish to use it.

FISH TIMBALES (MRS. B.)

Pound of halibut, four eggs, pint of cream, teaspoonful of salt. Remove the skin and bone the fish, chop it very fine, add the white pepper and paprika, then, one at a time, beat in four eggs, beating the mixture smooth at each addition of egg. Add the cream gradually. Turn the mixture into timbale cups or a baking dish well buttered. Set it on a fold of paper in a dish of hot water. Cook in oven until center is firm. If in small moulds fifteen or twenty minutes. If in large moulds an hour or more. Serve with any fish sauce and potatoes cut with vegetable scoop. Steam the potatoes and serve with cream sauce and chopped parsley.

SALADS

Salads are permissible three times a day and should be eaten oftener than they are. There are fruit salads, vegetable salads, meat and fish salads.—indeed almost all food products can be made into salads. I have added a few of each, to the other recipes in this little book and will leave space for your own special salad recipes.

APPLE SALAD

Three good sized tart apples, peeled and cut into small pieces; two cooked beets chopped and mixed with the apples. Season with salt and pepper and serve with French dressing in apple shells.

GRAPE-FRUIT SALAD

Equal portions of grape-fruit, oranges and pineapple, dressed with mayonnaise dressing. Serve in grape-fruit or orange shells on lettuce leaves.

ANOTHER

Grape-fruit, cherries, pecan-meats, with a little celery, with mayonnaise dressing.

PINEAPPLE SALAD (MRS. D. DYER)

Equal portions of celery and pine-apple cut in dice, served with mayonnaise dressing. Serve in the pineapple shell, with cream cheese walnuts.

FRENCH BEAN SALAD

One pint of French beans, six good sized tomatoes, head of lettuce. Cut tomatoes into thick slices, put on the lettuce leaves with a dessertspoonful of beans on the tomato; marinate the whole with French dressing. A teaspoonful of mayonnaise dressing in the center of the beans, cream cheese through a potato ricer over the whole.

ASPARAGUS SALAD

Aspec jelly of veal bones, pour it hot into a round pan. Let it harden; put a bowl into the pan to make space for asparagus tips. Sliced fresh tomatoes with mayonnaise dressing. Fill the space with the asparagus, tomato, and mayonnaise dressing. Garnish with parsley.

CHEESE AND OLIVE SALAD

Mix two Neufchatel cheeses, one cup of American cheese, six olives stoned and finely chopped; season with salt and cayenne, moisten with cream, press, and cut into squares. Serve on crisp lettuce leaves, marinated with French dressing, and garnish with pimentos.

BALTIMORE DUTCH CHEESE

Put a quart of sour milk on back of stove until the curd separates. Hang in a cheese bag to drain. When quite dry, mix with cream and salt and form into butter-balls. Serve with salads. Cheese and crackers to serve with salads. Six spoonfuls grated cheese; add pepper and salt, mustard, little cayenne pepper, and make into a paste. Put into frying-pan a piece of butter the size of an egg, make it very hot, stir in the cheese, add one tablespoonful of milk, stir until cooked, beat yolk of one egg, add to the melted cheese and pour over heated crackers.

CELERY AND CREAM CHEESE SALAD

Fine, white, crisp celery stalks, cut three or four inches long, fill the center with cream cheese highly seasoned with salt and cayenne. Place two celery stalks together, tie with a bit of ribbon, serve after dinner with coffee and toasted crackers.

CHEESE SALAD NO. 2

Two Neufchatel cheeses; mix soft and creamy with salad oil, a little cayenne and salt, one small onion chopped fine and mix well together. Spread on saltines. A good relish with a glass of light beer.

CHEESE SALAD NO. 3

A quarter of a pound of cream cheese. Moisten with cream, and season highly and mix with it two large spoonfuls of raspberry jam. Serve with toasted graham bread.

FROZEN CHEESE TO SERVE WITH SALAD (MRS. PARKER)

Two Philadelphia cream cheeses, add one teaspoonful of lemon juice, one teaspoonful of olive oil, a little cayenne. Beat to a cream and freeze. Serve in green peppers with guava-jelly or currant marmalade.

SHRIMP SALAD (LOUISE W.)

Clean shrimps and let them stand in ice water an hour; wipe dry and add three or four hard boiled eggs cut into large pieces and mix with mayonnaise. Serve on lettuce leaves and use a ring of green peppers on top of the shrimps.

CREAM CHEESE SALAD NO. 4

Mash two cream cheeses. Chop one dozen large olives stuffed with pimentos. Add a little cayenne, one-half teaspoonful salt. Mix and press in a flat mould. When hard and cold, slice evenly and place each slice on a crisp lettuce leaf and cover with French dressing.

AUTUMN SALAD

French chestnuts boiled and cut in halves, added to cut celery with mayonnaise dressing.

BIRD'S NEST SALAD

Rub a little green coloring paste into cream cheese to make a delicate color, and roll into balls the size of a bird's egg, using the smooth side of a butter pat to form the egg. Arrange shredded lettuce like a nest on a small lettuce leaf and marinate the lettuce with French dressing. Fill the nest with the cheese eggs and serve with toasted buttered crackers.

CHEESE SALAD NO. 5

Wash, drain and dry one head of lettuce. Arrange in a salad bowl and sprinkle with a quarter of a pound of Edam cheese, broken in tiny pieces. Dress with French dressing.

TOMATO SALAD

Peel and slice three large tomatoes. Sprinkle with finely chopped chives. Serve with mayonnaise dressing.

TOMATO JELLY SALAD

Take six good sized tomatoes, take off the skins, being careful to keep them in shape. Remove the seeds, fill the center with string beans cut in small pieces, and marinate with French dressing. Put into the ice chest and chill. Serve on lettuce leaves with a teaspoonful of mayonnaise dressing on top of each tomato.

LETTUCE AND TOMATO SALAD

Cut lettuce in narrow strips with scissors. Place on each plate in a nest of the lettuce, a tomato chilled, and the center filled with chopped celery covered with mayonnaise dressing, over which sprinkle chopped nut meats.

Shred a head of lettuce, marinate with French dressing, place on each plate in the form of a nest; a chilled tomato in the center filled with a mixture of cucumber chopped, and French peas covered with mayonnaise dressing, sprinkled with cream cheese put through a ricer.

MILAN SALAD

One chicken boiled and cut in dice, two sweet-breads cooked and cut same as chicken. Mix with mayonnaise dressing and cream. Serve in the center of lettuce leaves shaped like a cup.

MANHATTEN SALAD

Four oranges cut in small pieces, one-fourth of a pound of green grapes seeded, one-half cup of mareschino cherries, dressed with French dressing, using the orange juice instead of vinegar; a little Worcestershire sauce; the heart of the lettuce head to be filled with the fruit.

CUBAN SALAD

On a piece of French loaf-bread, buttered and toasted, place a thick slice of tomato. Over this pour a spoonful of French dressing. On this place a ring of green pepper, in the middle of which put a spoonful of cream cheese, riced. Add a little more dressing.

CREAM OF PEA SALAD

One cup mashed peas, one cup chicken stock, two cups boiling water, one-half box gelatine. Season with salt, add paprika, table-spoonful of Worcester sauce, little sugar. Fill in chopped celery, chopped pecans, stuffed olives, chopped chicken. Mould in individual moulds and serve on lettuce with whipped cream dressing.

SWEET-BREAD ASPEC SALAD

Simmer the bones of a chicken with a knuckle of veal. Clarify by stirring into it while hot the beaten white of an egg and the broken shell. Boil up a minute, strain and season with salt and cayenne, teaspoonful of lemon juice. Mix with dissolved gelatine a heaping spoonful to a quart of stock, strain again through flannel, so that it may be perfectly clear. Blanch the sweet-breads, cut them into small pieces and arrange in timbale cups. Pour over the warm stock and set them in a cool place to be used the next day. Turn out on lettuce leaves. Pass mayonnaise dressing with this salad, also cream cheese, riced, and in the center of the cheese a glass of Bar le Duc currants.

CORN SALAD

Two dozen ears of corn boiled seven minutes in boiling salted water. Cut corn from the cob. One small head of cabbage chopped fine, one large Spanish onion, five green, sweet peppers chopped, four spoonfuls ground mustard, the same of salt, four cups of brown sugar, two quarts of white wine vinegar, two spoonfuls celery salt. Mix together, boil twenty minutes, and seal. Serve as salad or stuff in green peppers and bake, dipped in cracker crumbs and egg.

CHICKEN SALAD

Two-thirds as much celery as chicken. Cut both into dice. Marinate the chicken and keep in a cool place until ready to serve. Add the celery, mix lightly with mayonnaise dressing. Put into a glass dish, cover with mayonnaise and whipped cream. Garnish with lemons and hard boiled eggs cut in sections.

SHRIMP SALAD NO. 2

One can shrimps cut small, one stalk of celery the same, two hard boiled eggs chopped, salt and pepper; mix with mayonnaise dressing. Serve on lettuce, or fill firm tomatoes after removing the seeds, and place on lettuce leaves.

WILTED LETTUCE

Chop bacon very fine and fry brown in pan. Pour into the pan a small cup of vinegar, seasoned with salt and a little cayenne. Heat thoroughly and pour over a head of lettuce.

MANDERVILLE LETTUCE

Two heads of fine white lettuce dressed with Manderville dressing.

TOMATO AND LETTUCE SALAD

(WITH PISTACHIO AND MAYONNAISE DRESSING)

Six or eight tomatoes, uniform in size, peeled and cut in quarters half-way. Turn the outsides over at the top as you do the peel of an orange. Cover the top with mayonnaise dressing, colored a light green with coloring paste or a little spinach. Place on a cup made of crisp lettuce leaves, marinated. Serve with zephyrettes cheesed and toasted.

SALAD WITH BROILED OYSTERS (ANNIE PERKINS)

Oysters to be covered with slices of crisp bacon. One cupful of hickory-nut meats broken, marinated with one spoonful of oil, two of vinegar, a little salt and red pepper. Serve on leaves of lettuce with French dressing. Thin slices of graham bread.

GERMAN SALAD (DRESDEN)

One cupful, each, of cold veal and chicken cut fine, one fat, salted herring, not smoked, one large, salted cucumber, put in vinegar; all cut and mixed together, and covered with mayonnaise dressing.

ORANGE SALAD

Four oranges peeled and divided into sections and divide again. Two dozen English walnut meats. Arrange six pieces of orange and six pieces of nuts in gem-pans. Soak a box of gelatine in half a cup of cold water; add one cup of boiling water, one quart of orange juice, strain and pour over the fruit. Serve on lettuce leaves.

DRESSING for Orange Jelly Salad: Yolk of one egg, half teaspoonful salt, a little cayenne, and beat quickly into this one cup of olive oil and two spoonfuls vinegar. Keep the ingredients cold and make it quickly.

GRAPE-FRUIT AND CRESS SALAD

Remove the pulp from grape-fruit and drain. Reserve the juice to use in making French dressing, instead of vinegar. Marinate the fruit with the French dressing, and garnish with cress and red pepper finely chopped.

FRUIT SALAD

A blend of pineapple, bananas and chopped nuts, dressed with fruit salad dressing.

ANOTHER FRUIT SALAD

Pineapple, oranges and nuts chopped, seeded grapes whole, Mayonnaise dressing and serve in orange baskets or red apples.

STRAWBERRY SALAD

Fresh berries not too ripe; chill and serve on lettuce leaves well sprinkled with finely chopped nuts, and cover the whole with celery until only glimpses of the berries can be seen. Garnish the top with rings of green peppers, and serve with fruit salad dressing.

BANANA SALAD

Remove section of the skin from each of four bananas. Take out the fruit, scrape, cut one banana in thin slices, the other bananas in half inch cubes. Marinate cubes with French dressing, refill the skins and garnish each with slices of bananas. Serve on lettuce leaves.

BANANA SALAD NO. 2

Peel and scrape off all the rough part of the banana, cut in half, roll in chopped pecan meats; chill thoroughly; serve each on a crisp white lettuce leaf with a stiff mayonnaise dressing.

PENOBSCOT BAY SALAD (BANGOR)

Two cups hot potato put through ricer and measured lightly. Add half a teaspoonful onion juice, half a cup mayonnaise dressing; beat together thoroughly and put aside two spoonfuls for garnishing. Stir into the remainder one cup of celery cut into dice; heap on lettuce leaf, garnish with beets and carrots cut in fancy shapes. Cover the top with reserve potato pressed through an ornamental icing tube.

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CUCUMBER SALAD

Good sized cucumbers cut in pieces about two and one-half inches long. Cut off the ends evenly so they will stand on a plate; scoop out the seeds, fill the space with tender peas marinated with French dressing. Place the cucumbers on fresh lettuce leaves and serve with cream cheese and Bar le Duc.

AIX SALAD (SAVOY)

Mix one cup of cold, cooked chicken, cut in dice; one cucumber cut same, one cup chopped English walnut meats, one cup French peas. Marinate with French dressing and decorate with mayonnaise dressing.

CHRISTMAS SALAD (L. B.)

Mix equal parts celery and chicken cut into small pieces, half a pint of English walnut meats, half pint of white grapes seeded, one orange cut into small pieces. Marinate with French dressing; decorate with sliced oranges on lettuce leaves and mayonnaise dressing.

CUCUMBER SALAD NO. 2

Cucumbers cut centerwise; remove the seed. Fill the boat with chopped nuts, celery and peppers chopped. Dress with mayonnaise dressing.

OLIO SALAD (LOUISE B.)

Equal portions of chicken and celery, one-half portions brains and apples, one-fourth portion red peppers and nuts. Mayonnaise dressing. Marinate chicken, celery and peppers; add apples, brains and nuts. Mix well with dressing and garnish with celery tops and red peppers, cut in rings.

UNION CLUB SALAD (NEW YORK)

Eight sardines, eight small pieces of toasted bread, one dessert-spoonful of Anchovy sauce, same of Worcester sauce, two and one-half spoonfuls butter, dessertspoonful of flour, a little cayenne, spoonful of water. Mix all together with half-pint boiling water. Simmer until the flour is cooked. Fry the bread in butter. Bone the sardines, and pound them in mortar with butter. Spread on the toast and pour over the dressing. Serve hot.

ANOTHER SARDINE SALAD

Six sardines, three hard boiled eggs, one small beet pickle, a spoonful of Anchovy paste. Pound sardines and yolks of eggs, add spoonful Worcester sauce, spoonful of butter and Anchovy sauce, and pound in mortar. Add the chopped whites of eggs, and chopped beets. Mix well together and form into cones. Serve on toasted bread.

ANOTHER SARDINE SALAD

Six sardines, six hard boiled eggs, a little parsley, cayenne, lettuce dressed with French dressing. Cut the eggs in halves and take out the yolks. Scale and bone the sardines, pound them in a mortar with the yolks of the eggs. Chop the parsley, mix with the eggs and sardines, fill the whites of the eggs with the mixture and serve on lettuce leaves.

CAPRI SALAD (NAPLES)

For Four or Five Persons

Half a box of sardines, take off heads, tails and back-bones, twelve olives cut fine, twelve sweet and sour pickles mixed, three small beets boiled, chopped fine, four tablespoonfuls of capers, eight good sized potatoes, freshly boiled and cut into dice, two cups French dressing, one spoonful tarragon vinegar, one-half spoonful French mustard. Mix the wet ingredients and then mix the dressing well with the vegetables. Add a sweet pepper chopped fine, if desired.

CHERRY SALAD (FANNIE GREEN)

One quart cherries; stone one pint of them, cut two grape-fruits and one small pineapple into small pieces. Marinate in oil and lemon juice, to which add a teaspoonful of sherry. Mix together with the stoned cherries and stiff mayonnaise. Arrange on lettuce leaves and decorate with a pint of selected cherries with their stems on.

CHERRY SALAD NO. 2

Head of lettuce, small leaves; keep on ice until crisp. Just before serving take the pits out of a pint of fine white cherries, fill the cavity with filbert nuts and heap on the lettuce. Serve with mayonnaise dressing. Garnish with whole cherries.

LETTUCE AND ORANGE SALAD (MRS. ABBOTT)

Two heads of crisp lettuce, half a dozen oranges. Divide oranges into eighths and divide again. Sprinkle with salt and sugar, and mix with shredded lettuce. Serve with hot buttered rolls, or cut the oranges in slices across and serve on lettuce leaves.

LETTUCE AND RADISH SALAD

Six radishes scraped and cut into thin slices; place between lettuce leaves; cover with French dressing. Garnish with radishes cut to represent tulips.

NUT SALAD

Mix one cup of chopped English walnut meats, two cups of shredded lettuce. Garnish with mayonnaise dressing.

NUT OLIVE SALAD

Crisp, white, lettuce leaves, filled with stuffed olives, broken meats of nuts, crumbs of Neufchatel cheese, French dressing.

SWEET-BREAD SALAD

Cut cooked sweet-bread into dice, mix with equal quantity of celery; cover with mayonnaise dressing; garnish with lettuce.

FRENCH BEAN SALAD (MRS. BRIGGS)

Thick slices of fresh tomato, spoonful French beans on tomato, mayonnaise dressing on top; cream cheese put through a ricer over the whole. Serve on lettuce leaves individually.

EGG SALAD (MRS. BRIGGS)

Cut hard boiled eggs, one-third from the top. Remove the yolks without breaking the whites. Mash the yolks and mix with chicken chopped fine. Season with salt and pepper, and moisten with enough mayonnaise dressing to hold it together. Fill the large half of the egg with the mixture, rounding it on top. Cut the pointed ends of both pieces of the whites, invert them and stick them together with a little white of a raw egg. Fill this little cup with mayonnaise dressing, as the dressing and yolk is not sufficient. Serve on lettuce leaves, the egg and the cup with the dressing.

SALAD DRESSINGS

MANDERVILLE DRESSING (MRS. RICE)

One cup cream, one-fourth teaspoonful mustard, one-half teaspoonful salt, little paprika, scant half cup powdered sugar, mix altogether. Just before serving, add one-half cup vinegar.

DRESSING FOR HOT SLAW (MRS. PLUMMER)

Three eggs well beaten, two spoonfuls of sugar, teaspoonful salt, teaspoonful black pepper, dessertspoonful mustard, teaspoonful celery seed; mix well and add a cup of vinegar. Pour over the slaw and cook until it thickens like cream. Serve as salad.

FRENCH DRESSING

Four spoonfuls of oil, two of vinegar, one-half teaspoonful salt, a little pepper; mix thoroughly.

GRAPE-FRUIT SALAD DRESSING (MRS. BRIGGS)

Yolks of two eggs, add teaspoonful butter, two spoonfuls of sugar, one of cream, one of water, one of vinegar; beat all well with a fork, heating over hot water until it thickens and is smooth.

MAYONNAISE DRESSING NO. 1

One teaspoonful mustard, one-half teaspoonful salt, a little cayenne, one teaspoonful powdered sugar, yolks of two raw eggs, two spoonfuls each of lemon juice and vinegar, one and one-half cups of oil, one-fourth cup thick cream, whipped until stiff.

CREAM SALAD DRESSING (AREY HAYDEN)

Yolks of three eggs, two teaspoonfuls of mustard, one of pepper, a little cayenne, two tablespoonfuls melted butter, teaspoonful salt, one cup sweet cream or rich milk, one-half cup of hot vinegar, whites of three eggs beaten stiff. Milk scalded in double boiler, add the beaten yolks of the eggs with the small ingredients. Stir and beat well, add the hot vinegar, and last the whites of the eggs beaten stiff. Beat all until creamy. Put into lightning jars, seal and put in a cool place. Will keep two weeks.

FRUIT SALAD DRESSING (NEW YORK)

One-half teaspoonful salt, little paprika, one-half teaspoonful white pepper, teaspoonful powdered sugar, one spoonful Tarragon vinegar, three spoonfuls of oil. Beat well together, adding the oil slowly. The colder the oil the better, and add enough to make the dressing as thick as mayonnaise.

MAYONNAISE DRESSING NO. 2

Beat two eggs separately. To the yolks add one teaspoonful mustard, one teaspoonful sugar, one-half teaspoonful salt. Add oil slowly until very thick. Thin with lemon juice. After all is thoroughly beaten add the whites of the eggs beaten stiff.

ALPINE SALAD DRESSING

Yolks of three eggs, one spoonful of dry mustard, teaspoonful of salt and a speck of cayenne; mix well together and add to the yolks of the eggs. Stir in slowly a pint of the best oil. As it thickens too much to beat, thin with lemon juice or vinegar, adding to the vinegar sugar enough to take off the sharp taste.

SALAD DRESSING (SAN ANTONIO)

Yolks of two eggs beaten over hot water until smooth. Add a teaspoonful of butter, two tablespoonfuls of sugar, two of cream, one of vinegar, one-half teaspoonful of salt, little cayenne. Beat all together until thick and smooth.

FRENCH DRESSING

Four spoonfuls of oil, two of vinegar, teaspoonful salt, a little pepper, teaspoonful Worcestershire sauce. Mix well together.

PISTACHIO MAYONNAISE DRESSING

Use mayonnaise dressing No. 1, and color with a little Burnett leaf-green color paste.

MRS. GEORGE'S SALAD DRESSING

Grate the heart of a small onion, add one teaspoonful of sugar, one-fourth teaspoonful paprika, one-half teaspoonful salt, a little pepper, three spoonfuls of oil, one spoonful vinegar. Mix all together and use for any green salad.

DESSERTS

MANCHESTER PUDDING (MRS. BURPEE)

Half lb. fresh bread crumbs. Pour over them one pint of boiling milk, two spoonfuls butter, quarter lb. sugar, three eggs, teaspoonful vanilla. Pour into a mould two cups pineapple, grated or chopped, add the batter, steam two hours.

FOAMY SAUCE for this pudding: Yolk of one egg well beaten, one cup of sugar beat to a cream, one-half pint of cream whipped very stiff and put in ice chest. Beat the white of the egg, add half teaspoonful wine, mix with yolk and sugar; add the cream just before sending to the table.

LEMON DUMPLINGS

One-half lb. stale bread grated, one-quarter lb. chopped suet, one-quarter lb. sugar, one lemon and one apple grated, two table-spoonfuls butter, two eggs. Mix all together. Put one tablespoonful of the mixture in small squares of cloth, tie each one closely, and steam an hour. Use creamy sauce.

PLUM PUDDING (AUNT MARTHA)

Chop fine, three-fourths lb. suet, add one tablespoonful flour, three-fourths lb. seeded raisins, three-fourths lb. currants, three-fourths lb. soft bread crumbs. Mix with suet, add three-fourths lb. granulated sugar, grated rind of one lemon, one cup chopped citron, half teaspoonful cinnamon, cloves, nutmeg, and allspice. Then add six eggs, unbeaten, one at a time, and half cup of brandy. Put into a large mould, to give mixture room enough to swell. Steam five hours. Garnish with lumps of sugar. Pour brandy over the whole and set it on fire. Serve with hard sauce.

SWEET-MEAT PUDDING

Make pastry for two bottom crusts. Spread one with jam or peach preserves sliced. Beat four eggs, two cups sugar, one table-spoonful flour, one tablespoonful butter, together. Pour over the mixture, cover with the other crust and bake. When done spread a meringue on top and brown.

RICE AND FRUIT PUDDING

Cook one small teacup of rice in boiling water thirty minutes, until soft. Add, while hot, one beaten egg, teaspoonful butter, scant teaspoonful salt, half cup sugar. Cook five minutes. Butter a pudding mould and line with macaroons. Put in a layer of rice half inch thick, then a layer of apricots, peaches or pineapple, and small pieces of fig, then the rice and fruit, alternating, until dish is full. Lastly a layer of macaroons on top. Bake twenty minutes in moderate oven. Turn out on platter and garnish with boiled custard or whipped cream.

FRUIT MERINGUE (M. A. C.)

One pint cream, half cup sugar, four eggs, half cup butter, half loaf stale (baker's) bread, one teaspoonful baking powder, one cup raisins or preserves. Beat yolks of eggs light, add sugar and beat, add butter partly melted and beat again. Add baking powder, then cream and whip together. Cut bread very thin, cut off all the crust, soak the bread in the custard, put it into the pan in layers with the fruit, bread on top. Pour remaining custard over it. Bake until well set. Make a meringue of the whites of the eggs and pour over the top and brown. Let the pudding cool a little before putting on the meringue.

MERINGUES (BY MRS. ASTON)

Whites of four eggs, half teaspoonful vanilla, one and one-fourth cups powdered sugar or fine granulated; beat the whites until stiff, add gradually the two-thirds of the sugar and continue beating until the mixture will hold its shape. Fold in the rest of the sugar and add the flavoring. Shake with spoon, drop on wet board covered with writing paper. Bake thirty minutes in very slow oven. Remove from paper, put together in pairs or fill with ice cream or fresh berries with whipped cream, or with plain whipped cream, removing the soft parts. Place in oven to dry.

FOR NUT MERINGUE

Use the above rule adding chopped nut meats. Shape by dropping mixture from top of spoon in small heaps, a half inch apart. Sprinkle with nut meats and bake.

STRAWBERRY KISSES

Fill large meringues with fresh berries, sprinkle with a little sugar and add a spoonful of whipped cream. Cover with another meringue. Serve on glass plate.

MARGUERITE NO. 2

Mix the chopped meats of three English walnuts with a spoonful of cream; four spoonfuls of sugar. Drop mixture in centre of saltine crackers. Brown in oven.

PINEAPPLE CREAM

One half box gelatine dissolved in syrup of one can of pineapple. Chop fruit very fine. Pint of cream whipped stiff, one cup sugar in syrup. Beat all together and mould in individual glasses or a fancy mould border, using shredded oranges sprinkled with sugar in the center. If berries are in season, fill centers with strawberries or raspberries.

PINEAPPLE FANCHONETTES (MRS. PARKER)

Three eggs, a little salt, two-thirds cup sugar, half cup grated pineapple, rind and juice of one lemon. Bake in patty pans lined with pastry. When cold put on meringue and brown in oven. This filling makes ten.

PINEAPPLE CUSTARD

One-third box gelatine dissolved in one-third cup cold water, one-third cup hot water poured over; one cup sugar, juice of one lemon, one cup pineapple juice. Strain, then add one cup pineapple cut fine. Put on ice until it begins to harden. Then mix with it the whites of three eggs, line the mould with lady-fingers and pour into the mould the mixture. Put it on ice until cold.

STRAWBERRY CUSTARD

Line a bowl with fresh berries, fill the center with a custard. One pint of milk scalded in double boiler, pour it over the beaten yolks of two eggs, half cup sugar. Cook until it thickens, stirring all the time. Flavor with vanilla and when cold pour into the center of the berries. Whip the whites of the eggs with two table-spoonfuls powdered sugar and heap over the top of the custard

STRAWBERRY AMBROSIA

Fill a glass dish with alternate layers of strawberries and powdered sugar. Pour over this the juice of two oranges. Let it stand on ice an hour before serving,

CHESTNUT AMBROSIA

Twenty-four large chestnuts, boiled until quite soft. Blanch and grate very fine, put in center of a dish; garnish with quartered oranges well sprinkled with sugar. Serve with whipped cream.

TROY DESSERT (MRS. HOLBROOK)

One large pineapple perfectly ripe. Remove the heart and chop the fruit. Crush lightly (leaving a few whole) one quart strawberries, and add to the pineapple. Make a syrup of one-fourth cup of granulated sugar and one cup water. Pour while hot over the fruit mixture. When cool put into a glass dish for the serving, and place in the refrigerator. Serve with individual cakes.

GINGER CREAM

Three-fourths ounce gelatine dissolved in a cup boiling milk, one-half ounce preserved ginger, cut in small pieces, half pint cream whipped stiff, two spoonfuls powdered sugar, one spoonful ginger syrup. Mix thoroughly and add to the milk and gelatine. Lastly the preserved ginger. Put in moulds and place in refrigerator until it is set.

BRANDY CREAM (MRS. BURPEE)

Yolks of four eggs to one pint cream, half gill brandy, four spoonfuls sugar. Whip the cream and eggs, add sugar and brandy. Serve in glasses.

FRENCH DESSERT (L. V.)

Put into glasses of mild, clear, punch, pink, green, and yellow balls cut out of melons and canteloupes with a potato cutter. Serve in champagne glasses on large green leaves on glass serving plates. To be used either as first course for dinner or the last course at luncheon.

PEACHES A LA VENETIA (MRS. DENNISON)

Free-stone peaches. Remove the skin, take out the stone, fill the cavity with grated pineapple, sprinkled with sugar. Put on ice until very cold. Add a spoonful of whipped cream on each before serving. Serve for dessert or first course at luncheon.

MARSHMALLOW DESSERT

One pint cream, one lb. marshmallows, one cup walnut meats. Whip the cream, cut the marshmallows in four pieces, break up the nuts, stir in the cream, the marshmallows, using all the powder that comes with them. Add the nuts, put in a cold place three hours. Serve in glasses.

MARSHMALLOW SOUFFLE (MRS. CHAFFE)

Whip one-half pint cream, whites of three eggs whipped. Mix with the cream one-half envelope of minute gelatine dissolved in one-half cup boiling milk. Take off the stove and stir into the milk one cup sugar and half a cup sherry wine. Set aside until cold. When cold mix with the eggs and cream, three-fourths cup chopped nuts, not too fine, half lb. marshmallow drops cut in quarters. Stir all together. This is enough for ten people. Serve in glass cups.

MARSHMALLOW WHIP (MRS. CHAFFE)

Half pint cream, quarter lb. marshmallows, quarter lb. almonds, blanched. Cut marshmallows in small pieces, moisten in water. Chop almonds, whip cream and fold together. Enough for six people.

LEMON WHIP

Juice and rind of two large lemons, one pint of sugar. Mix together, let stand in ice chest four hours; whites of four eggs, yolks of two beaten separately. Add yolks first to sugar and lemon, then one pint of cold water. Sweeten to taste; add whites of eggs. Boil thick as custard, stirring all the time. Serve cold in glasses.

CREAM WHIP (MISS HOLYOKE)

Whip cream to froth. If not thick cream add spoonful gelatine dissolved in hot milk. Flavor with vanilla. Put into glass cups with a slice of jelly on top or a spoonful of strawberry preserves in bottom of glass.

LEMON JELLY (MRS. SHURTLEFF)

One box gelatine soaked in two cups cold water two hours. Juice of four lemons, four cups sugar. One quart boiling water poured over gelatine, let stand until dissolved, then add the lemon and sugar; put into moulds or on a large platter. When stiff cut into dice and serve in glasses.

For orange jelly use the same rule, with two cups sugar and six oranges.

DATE JELLY

Soak three-fourths lb. dates in cold water three hours. Drain and strain the water in which the dates were soaked. Add one and a half cups sugar, boil ten minutes, remove the stones from the fruit and cook in syrup until tender. Soak half cup gelatine in a little cold water. When the gelatine is dissolved add to the dates. Pour into a mould to harden. It should be made the day before using. Serve in individual cups with whipped cream.

WINE JELLY (MRS. SHURTLEFF)

Half package gelatine and a pint of cold water, half pint wine, same of sugar, two lemons. Soak the gelatine an hour in half of the water. Boil the rest of the water, pour it over the soaked gelatine, add the sugar, then the wine and lemon juice. Strain it through a piece of cheese cloth. Pour into the moulds. Let harden. Better make the jelly the day before you wish to use it.

ORANGE JELLY (MRS. PITCHER)

The juice of twelve oranges. If not enough for a pint add sufficient to fill the measure. Put one lb. of sugar in a kettle, pour over the juice. When the sugar is melted put the kettle over the fire. Dissolve two ounces isinglass in a little hot water, add to the sugar and juice. Let it boil twenty minutes. Put in glasses and cover with brandy paper.

SAN ANTONIO BAKED APPLES (MRS. WILLIAMS)

Eight large apples, a cupful walnut meats chopped, two spoonfuls sugar to each apple. Add the sugar to the chopped nut. Core the apples and fill the center with the sugar and nuts. Place in pan with space between. Drop two drops of vanilla into each apple. Pour on cup boiling water into the bottom of baking pan and bake in quick oven. When a little cool take up carefully, place in deep glass dish. Pour the juice from the pan over the apples. Whip the whites of two eggs, beat in three tablespoonfuls powdered sugar and a few drops of vanilla. Garnish apples with this and a few preserved cherries.

FOR FIRST COURSE AT LUNCHEON

Watermelon cut in cones with a large spoon, point down in melon, turn it completely round and do not remove the seeds. Sprinkle the cones with a little salt, sugar, and a sprinkling of sherry if desired.

SALPICON OF FRUIT (M. K.)

Mix together lightly, equal portions of orange pulp, and bananas cut into half inch dice, white and purple grapes, cut in halves and seeded; add sugar to taste and a little sherry. Serve in glasses or half orange shelsl.

WATERMELON (MARK HANNA'S)

Cut a hole in the center of a fine watermelon, two inches by three and one-half deep. Remove the piece carefully. Pour in gradually one quart of champagne or one pint Jamaica rum. Replace the cover, put into the ice chest for six hours before serving, to infuse. Set on silver tray, cutting to taste. Very good to use instead of Roman punch between dinner courses.

CHERRY TOAST

Pit the cherries and place on buttered toast. Sprinkle with powdered sugar and bake. Serve very cold with salad or coffee.

CHESTNUTS WITH CREAM (MRS. VERRILL)

Remove the shells and blanch chestnuts. Boil in salted water until tender, then in syrup of sugar of water until clear. Let them remain in syrup until cold then drain and pile them in dish. Boil the syrup until it is thick but not graulated and pour over the nuts. Serve cold with whipped cream; garnish with crystallized cherries.

USES FOR STALE CAKE (MISS RONALD)

With a biscuit cutter cut slices of stale cake into circles. Moisten them with sherry or mareschino. Chop fresh or canned pineapple into small pieces and pile on the cakes. With a knife press each one into the form of a cone, place them in shallow pan close together but not touching. Put the pineapple liquor into a saucepan and thicken with arrow root which has first been moistened with water, using a teaspoonful to a cup of the liquor. Cook until the arrow root is clear and begins to thicken, then pour it slowly over the cones. It should cover them with a jelly. When cold trim them carefully, so the base of each one will be round. Remove them carefully from the tin.

APPLE MERINGUE (SAN ANTONIO)

Make a rich syrup of sugar and water. Peel and core tart apples, drop in syrup and cook until tender, take out carefully and put them in a dish. To syrup add one lemon sliced thin. Let syrup cook until it will jelly when cold. Pour over apple by spoonful. Make a meringue of the whites of two eggs, two spoonfuls sugar, half cup blanched almonds chopped and scattered over the top. Put dish on board and put in oven to brown.

FIRST COURSE AT DINNER OR LUNCHEON

Grape-fruit cut in dice, arrange in cups; around the edge a border of mareschino cherries, the cup inside a larger cup filled with cracked ice and garnished with some green decoration.

ICES

STRAWBERRY ICE CREAM

Two boxes strawberries; sprinkle with two cups sugar; let stand one hour; mash and rub through strainer. Scald one and one-half cups milk, mix one spoonful arrow root in half cup milk, add to the hot milk and cook ten minutes. Cool, add three pints of cream and freeze to a mush. Add the fruit syrup and finish freezing.

PEACH ICE CREAM (MRS. BURPEE)

Make a peach cream, color with a few drops of pink coloring. After it is frozen line a melon mould with the cream, whipped cream flavored and sweetened. Color with a few drops of green fruit coloring. Fill the center of the mould with this mixture, pack in salt and ice for several hours, turn out, slice and serve. Serve with this, angel cake broken in pieces and iced with pink or green icing.

PARFAIT (MRS. WILLIAMS)

One quart whipped cream, very sweet with pulverized sugar, eight spoonfuls sherry wine, half lb. chopped walnuts, half cup of mareschino cherries, no juice. Pack in ice and salt and let it stand six hours.

MAPLE PARFAIT

Beat four eight eggs slightly, pour on slowly one cup hot maple syrup. Cook in double boiler until thick. Strain and cool, then add one pint of cream whipped. Put in mould, pack in salt and ice four hours.

MARSHMALLOW PARFAIT

One pint heavy cream, half lb. marshmallows, half lb. English walnuts, one-fourth lb. candied cherries, one scant cup sugar, one teaspoonful vanilla. Cut cherries in small pieces and cover with rum. Let stand over night. Whip the cream, add the marshmallows cut in pieces. Stir in the walnuts which have been rolled fine. Sweeten and flavor with the vanilla and rum in which the cherries have been soaked. Pour into a mould and pack in ice and salt. Let stand five hours. When serving pour the cherries over the top and serve with whipped cream.

ORANGE FRAPPÉ

One quart water, one pint sugar, one pint orange juice, juice of two lemons. Dissolve the sugar and the water, boil twenty minutes, add fruit juice, cool and strain. Freeze.

VANILLA PARFAIT (MISS KEENE)

Beat the yolks of eight eggs light, add one cupful plain syrup, place the mixture over a slow fire and stir constantly until the eggs thicken enough to make a thick coating on the spoon. Turn into a bowl and whip until cold. It should be very light. Add a teaspoonful vanilla to the custard when taken from the fire. When the custard is cold add a pint of whipped cream.

COFFEE MOUSSE

Soak a half box gelatine in one cup cold milk; add one cup very strong coffee, half cup sugar, set away to cool after stirring well. When it begins to thicken whip with a dover egg beater until stiff. Add whipped cream and set away in a mould. Serve with whipped cream.

WHIPPED CREAM: Coffee cup cream very cold, whites of two eggs, two spoonfuls sugar, a little flavoring. Beat all together to stand alone.

CRANBERRY FRAPPÉ

One quart cranberries, two cups sugar, two lemons; cook berries twenty minutes. Strain and press through sieve, add sugar and lemon juice, freeze to a mush, using equal parts ice and salt. Serve this with roast chicken or turkey.

CAFE FRAPPÉ (MRS. P.)

Mix a quart of strong coffee with a quart of cream. Make a syrup of one cupful sugar, two spoonfuls water. Mix with the cream and coffee. Freeze the same as ice-cream and serve in glasses. A little brandy may be added just before serving.

POMONA FRAPPÉ

Boil two cups sugar in four cups water twenty minutes; add one quart sweet cider, one pint of orange juice, one-fourth cup lemon juice. Cool, strain and freeze to a mush. Serve in frappé glasses.

ORANGE ICE (MRS. S.)

Boil one quart of water and two cups sugar for ten minutes. Strain and add the juice of six oranges and one lemon. When cold, freeze.

STRAWBERRY OR RASPBERRY ICE

To one quart of syrup made as above, add one and one-half cups of berry juice, and freeze.

ORANGE ICE NO. 2

One pint orange juice and juice of two lemons. The grated rind of two oranges, one quart water, one pint sugar. Boil until it thickens. When cold add fruit juice. Cook the rind of the oranges with sugar and water. Mix altogether, freeze just a little, not so much as sherbet, but enough to stiffen like snow.

MINT SHERBET (MRS. MURPHEY)

Three cups sugar and one quart of water; boil to syrup; add the juice of four lemons to the syrup, the rind and a few sprays of fresh mint soaked in a pint of water. Squeeze the mint and lemon rinds to extract as much of the oil as possible. Strain and add it to the syrup. When cold add more sugar or lemon juice if needed. It should be noticeably sweet and sour. Add a speck of green coloring paste. Just before it goes into the freezer, add the beaten whites of three eggs and freeze.

ALPINE SHERBET

Juice of five lemons to one quart of ice water and three-fourths of a quart of sugar. Mix together and freeze.

RASPBERRY ICE (MRS. SEWALL)

One pint raspberry juice, one quart of water, one pint sugar. Cook water and sugar until it thickens; when cool add the raspberry juice and freeze. When frozen, line a mould with the raspberry ice. Fill the center with one pint of cream whipped stiff. Replace the mould in the ice and pack until ready to serve. Cut in slices and serve with little cup cakes.

LEMON MILK SHERBET (LOUISE WILLIAMS)

The juice of four lemons, four cups of sugar; let stand an hour, strain; when very cold add one quart of cream, one pint of milk, and freeze.

GRAPE SHERBET

Two cups sugar, one quart water; boil twenty minutes; add one pint of grape juice and freeze.

MAPLE BISQUE (MRS. ABBOTT)

Four eggs, one pint cream, one cup thick maple syrup; add syrup to the beaten egg, heat in double boiler until hot only, stirring constantly. Cool, beat the whites of the eggs stiff, whip the cream to a froth. To these add the syrup which has been cooled and strained. Pack in ice and salt for five or six hours.

COFFEE SOUFFLE (M. W. M.)

Heat one cup of coffee, one-half cup milk, tablespoonful gelatine in double boiler, add two-thirds cup of sugar, quarter teaspoonful salt, yolks of three eggs slightly beaten; cook until mixture thickens. Add whites of the eggs beaten stiff. Flavor with one-fourth tea spoonful vanilla; strain and chill. Add one-third of sugar to eggs, two-thirds to the coffee. Serve with whipped cream.

CHERRY SAUCE FOR ICE CREAM

One can of preserved red cherries chopped fine. Add enough of the syrup to make a thick sauce. In serving put a spoonful of ice cream in a tall glass and pour a spoonful of the sauce over it. Other fruits can be used in the place of the cherries.

CLARET SAUCE (MRS. M.)

One cup sugar, one-fourth cup water, third cup of claret; boil eight minutes, cool slightly, add claret.

MAPLE SUGAR SAUCE FOR ICE CREAM

One cup of maple sugar dissolved in one-third of a cup of hot water. Boil five minutes; add while hot, half a cup of chopped walnuts or grated cocoanut.

STRAWBERRY SAUCE

One cup sugar, one-fourth cup water. Boil sugar and water eight minutes, cool, add one pint of strawberries, the juice and the fruit mashed.

PISTACHIO BISQUE

Two cups of milk, scalded, one spoonful flour, one cup sugar, one egg, half a teaspoonful salt. Add to the milk, cook until it begins to thicken; add one quart of cream, one tablespoonful vanilla, one teaspoonful almonds. Take from fire, color with a very little of Burnett's leaf-green coloring. Add one-half cup each, powdered macaroons, chopped almonds, chopped peanuts, and freeze. Mould and serve with claret sauce.

COFFEE PUFF

One pint cream, two-thirds cup powdered sugar, half cup strong coffee, three teaspoonfuls extract of coffee. Beat cream, add sugar slowly, then beat in the coffee. Pour into moulds, pack in ice and salt for three hours.

FRUIT SHERBET (MRS. NUTT)

Three cups sugar, three cups water, three oranges, three lemons, three bananas, three tablespoonfuls grated pineapple. Dissolve sugar in boiling water. When cold add juice of orange, lemons and grated pineapple. Mash the bananas, add to other ingredients and freeze.

PAIN DE FRAISES (MRS. W. B. P.)

Crush strawberries to a pulp; sweeten to taste and add a little flavoring of orange, lemon juice and mareschino. To a pint of pulp add half box gelatine, soaked an hour in a half cup cold water and then dissolved in a half cup of boiling water. Stir until it begins to set, then turn into a china mould to harden. Serve with cream.

SUPRÉMÉ OF STRAWBERRIES

Make a Pain de Fraises; place it on the outside of a double mould. Fill the center with whole berries or any other mixture such as white grapes and oranges. Serve very cold with whipped cream if you use fresh berries.

MINT SHERBET NO. 2 (SAN ANTONIO)

Soak a handful of mints in a cupful of whisky one hour; strain this and add three pints of strong lemonade. Put in freezer and when partly frozen, add whites of three eggs beaten stiff, then freeze again. It requires longer time to freeze than without the whiskey.

SAUTERNE FRAPPÉ

Pulp of one grape-fruit, grated rind of one orange, pulp of two, half glass red currant jelly, one cup mareschino cherries chopped, sugar to taste. Freeze. Serve in cups over which pour a large spoonful of Sauterne.

PASTRY

No. 1. Half lb. butter, spoonful lard, half lb. flour. Mix one-third of the butter with two-thirds of the flour and a little salt, rather soft with ice water. Mix the rest of the butter with the rest of the flour, cut in strips; roll out the first portion and put half the strips on the paste. Fold twice like handkerchief. Roll again and put on the rest of the strips. Fold as before, roll and put on ice until next day. Then roll out, not very thin, cut with cutter and bake in a rather quick oven.

No. 2. (E. B. D.) One quart flour, one pint butter, spoonful sugar, half teaspoonful salt. Wash the butter, mix one-third with the flour. Just enough ice water to moisten. Roll out and use the other two-thirds of butter in small pieces, rolling it out three times. Leave it on the marble to keep cool until ready to bake. Bake in quick oven.

BUTTON HOLES

Cut puff paste with a very small, round cutter. Put a slice of apple jelly on to the round, fold it over like a roll. Bake in quick oven.

LADY BETTY PASTRY (L. V.)

Line timbale cups with pastry. Put a teaspoonful of jelly or jam in the bottom, the batter of cake, one-half spoonful on the jam. Bake in good oven. When done take out of tins and frost the top with icing; brown lightly in oven.

ALMOND TARTS (ANNIE BOARDMAN)

Beat to a cream the yolks of three eggs, a quarter lb. sugar; add a half lb. shelled almonds blanched, pounded to a paste; put into tart tins lined with puff paste. Bake in quick oven.

COCOANUT TARTS (A. B.)

Dissolve a half lb. sugar in a half pint water. Add one lb. grated cocoanut and boil. When cold add the yolks of three eggs and the white of one beaten thoroughly together. Pour into tart tins lined with puff paste and bake in quick oven.

MACAROONS

Half cup almond paste, white of one egg, half cup powdered sugar. If the egg is large use a little more sugar. Mix all well together. Shape in balls; place on pan on buttered paper. Bake thirty minutes in slow oven.

CHEESE PUFFS

Cook together two spoonfuls butter and two of flour, add one-half cup cup milk, one-fourth teaspoonful salt, a little cayenne, the beaten yolks of three eggs, one cup grated cheese. Beat the whites of the eggs stiff and add when the mixture is cold. Bake at once in small tins, twenty or thirty minutes. Serve with chicken or lobster salad.

CAKE

LADY BALTIMORE KENTUCKY CAKE (MRS. W. C. P.)

One cup of butter, creamed thoroughly. Add two cups of sugar gradually, beating carefully, and be sure it is light and smooth, three and one-half cups of flour sifted twice; add two teaspoonfuls of cream of tartar to the flour; sift the third time and add the flour to the butter and sugar alternately with one cup of milk, one teaspoon of soda, one teaspoon of rose water or vanilla. Beat the mixture very thoroughly, and the last thing add the well beaten whites of six eggs. Bake in three layer cake pans.

FILLING AND FROSTING: Three cups granulated sugar boiled in one cup of water until it threads a good thread, then pour the syrup slowly on to the whites of three eggs beaten stiff, beating constantly and quickly until it thickens. To this frosting add two cups of chopped hickory nut meats, one cup of chopped raisins and five figs cut into very thin strips. Spread this mixture on the several layers of the cake, and frost with the same.

SUGGESTIONS FOR CAKE MAKING

In making cake it is always better to follow a good rule rather than add to or take from, in other words, better follow your rule and guess on something else. The result will be more satisfactory.

Cream the butter and add the sugar slowly, then the milk and flour, alternating, beginning with the flour, and last the whites of eggs well beaten and the flavoring or the fruit, or both. Bake in moderate oven. Cover with paper if baking too fast. Open and close the oven door carefully, as delicate cake falls when the air strikes it, when the oven door is opened and closed quickly. Try the cake with a straw or listen to it. If it sings let it stay in the oven a little longer. The firmness of the cake depends much on the mixing of the butter and sugar. It should be very light in quality and color.

ICE CREAM CAKE (LOUISE KING)

Three-fourths of a cup of butter, one and one-half cups of sugar, three-fourths cup of milk, three cups of flour, scant, the whites of four eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda dissolved in the milk. Flavor with vanilla.

FROSTING: Whites of two eggs, twelve large spoonfuls of powdered sugar. English walnut meats over the top.

G. G.'S SPONGE CAKE

Four eggs beaten separately, one cup of sugar, one cup of flour, teaspoonful cream of tartar, one-half teaspoonful soda dissolved in one tablespoonful of milk. Add sugar to the well beaten yolks, add cream of tartar to the milk, then the whites and flour alternately. Flavor with lemon and vanilla. Bake in little pans and frost with cocoanut icing.

FRUIT BALLS (L. P. W.)

Cut from layer cake a small round about two inches thick. Frost with boiled icing, when it is soft. Sprinkle on it chopped candied cherries, citrons, raisins and almonds.

CREAM SPONGE CAKE (M. B. ABBOTT)

Yolks of four eggs, one cup of sugar, three tablespoonfuls of cold water, one and one-half tablespoonfuls of corn starch, one teaspoonful cream of tartar, one-half teaspoonful soda dissolved in water, whites of four eggs, one teaspoonful lemon juice. Beat the yolks until thick and light colored; add sugar gradually, then add water. Put the corn starch in a cup and fill the cup with flour. Mix these together and sift; add to the first mixture, then the whites of eggs beaten stiff; add the flavoring. Bake thirty minutes in a moderate oven.

WALNUT WAFERS (MRS. SEWALL)

Cream one-half cup of butter, add slowly one cup of powdered sugar, one-half cup milk, one and one-half cups of flour, a little at a time, alternating with the milk. Spread on the bottom of an inverted pan as thinly as possible. Cut in squares, sprinkle chopped walnut meats lightly over them. Bake in a quick oven, slip off the pan and while they are hot, shape into curls or cornucopias; tie with ribbons, two in each.

ADDIE'S ROSE CAKES (MISS EDWARD)

One lb. flour, three-fourths lb. sugar, one-half lb. butter, scant, five eggs, leaving out the whites of two, one gill of rose water. Cream butter and sugar; add the well beaten yolks, and the flour slowly, then the beaten whites and rose water. Drop on heated pans. Sift sugar over them. Bake in good oven.

NUNS CAKE

Three dozen almonds, one teaspoonful butter, two teaspoonfuls of sugar; pound in mortar to a thick paste, drop in little cakes on buttered pans, spread out thin, bake in slow oven. When cool put a spoonful of jelly on each. Cover with whipped cream.

COCOANUT CAKE

One cup of butter, three cups of sugar, one of milk, four cups of flour, five eggs, one and one-half cups of grated cocoanut, one in the cake, one-half cup in icing, two teaspoonfuls cream of tartar, one teaspoonful soda dissolved in milk. Mix as directed.

CORN STARCH CAKE (MRS. WILBUR BROWN)

One cup of butter, two cups of sugar, one cup of milk, two teaspoonfuls cream of tartar, one teaspoonful of soda dissolved in milk, whites of four eggs beaten stiff, one cup corn starch, two cups flour; add the eggs the last thing. Flavor with vanilla and bake quickly in small buttered tins or two loaves.

QUISET CAKE (MRS. PERKINS)

One and one-half cups sugar, one-half cup butter, one-half cup milk, one and one-half cups flour, full measure, three eggs, teaspoonful baking powder, six teaspoonfuls chocolate dissolved in two spoonfuls of hot milk, one-fourth cup of sugar. Beat this in the last thing and bake.

FROSTING: Two cups of sugar, one cup of milk, butter size of an egg; boil five minutes and take from fire, beat until it begins to thicken; spread on the cake while it is warm.

FRUIT CAKE (MRS. MOULTON)

One and one-half cups of butter, two cups sugar, one-half cup molasses, five eggs, three and one-half cups flour, one-fourth lb. citron, three cups raisins, two cups currants, two teaspoonfuls of all kinds of spices, mixed, one teaspoonful soda in molasses, one-half cup flour in fruit, one cup of brandy; and bake in loaves.

CHOCOLATE WAFERS

One and one-half cups of sugar, one cup of butter, two eggs, half cake of chocolate grated fine, and stir in before the flour is added, two teaspoonfuls cream of tartar, one of soda dissolved in two teaspoonfuls of milk. Flavor with vanilla. Flour to roll stiff and very thin.

MARGUERITES (ETHEL SIMPSON)

Two eggs, one cup of brown sugar, half cup of flour, quarter teaspoonful baking powder, half teaspoonful salt, cup of pecan meats cut in small pieces. Beat eggs slightly, add other ingredients in order given. Fill small buttered tins two-thirds full of mixture, place half a nut meat on top; sprinkle with granulated sugar; bake fifteen minutes in moderate oven.

CINNAMON CAKES (MISS DANIELS)

One-half cup butter, one cup sugar, two eggs, half cup milk, one and one-quarter cups flour, half teaspoonful baking powder, teaspoonful cinnamon. Bake in individual cups. This is a very good formula for cake to be used ordinarily, adding different flavors, or fruit, as desired.

FRUIT CAKE NO. 2

One lb. flour, three-quarters lb. sugar, half lb. butter, one lb. raisins stoned and chopped, one cup milk, half cup molasses, teaspoonful soda dissolved in it, five eggs, teaspoonful of all kinds of spice. Bake in little tins.

IMPERIAL CAKE (MRS. WARREN BROWN)

One lb. flour, one lb. sugar, one lb. butter, one lb. raisins stoned and chopped, one lb. blanched almonds chopped, quarter lb. citron cut thin, nine eggs, two wine glasses of wine, tablespoonful mace.

RICHER FRUIT CAKE (L. B.)

One lb. butter, one and one-half lbs. sugar, one lb. flour, three lbs. citron, two lbs. sultana raisins, three lbs. currants, fifteen eggs, teaspoonful cinnamon, cloves, mace, and one-half teaspoonful powdered charcoal, one cup brandy. Mix well. This makes ten lbs.

Let fruit cakes stand two hours or more before baking.

COCOANUT CAKE (MOTHER)

White of one egg beaten stiff, one cup sugar, one grated cocoanut. Drop on buttered paper. Bake in hot oven.

LEMON CAKES (SARA WHITE)

One cup sour cream or milk, one cup butter melted, two cups sugar, teaspoonful soda, rind and juice of one lemon. Flour to roll. Sprinkle with sugar and bake in quick oven.

ALMOND CAKE (BANGOR)

Whites of six eggs, one cup of butter, two cups of fine sugar, one cup milk, three cups flour, two teaspoonfuls cream of tartar, one of soda dissolved in milk, three teaspoonfuls extract of almond, one-half lb. blanched almonds cut in halves and stuck on top of cake. Sprinkle with granulated sugar and bake in moderate oven.

Use the yolks and one whole egg with the same ingredients as above for yellow cake, and add the grated rind and juice of a lemon for flavoring.

ORANGE CAKE (MRS. MOULTON)

Two cups sugar, one cup butter, one cup milk, whites of four eggs, yolks of five, two teaspoonfuls cream of tartar, one of soda dissolved in milk, three cups flour, rind of one orange grated. Bake in jelly pans, using the extra white of egg, the juice and pulp of the orange with a little sugar for filling.

CUP CAKE (AUNT MARTHA)

One cup butter, two cups sugar, three cups flour, four eggs, one-half cup sour milk, half teaspoonful soda, half teaspoonful mace. Bake in cups.

SPANISH CAKE

One-half cup butter, one cup sugar, yolks of two eggs, half cup milk, one and three-fourths cups flour, three teaspoonfuls baking powder, teaspoonful of cinnamon, whites of two eggs. Bake in shallow pans, spread between, and frost on top with caramel frosting.

MARSHMALLOW CAKE (MRS. GEO. KING)

One-half cup butter, one and one-half cups sugar, half-cup milk, two cups flour, two teaspoonfuls cream of tartar, one of soda, whites of five eggs, teaspoonful vanilla. Bake in shallow pans. Put marshmallow paste between and on top.

PORCUPINE CAKE (MISS O'GRADY, TEXAS)

Use rule for ice cream cake. Bake in large pan; the cake to be about two inches thick when done. When cold cut into individual cakes with a small round cutter. Ice with caramel icing and stick toasted almonds cut in halves, and again lengthwise all over the little cakes so the points stand up.

HILLSIDE FARM CHOCOLATE CAKE (MRS. HAMMETT)

Two cups sugar, one-half cup butter, two squares of Baker's chocolate dissolved in five spoonfuls of hot water, two cups flour, one teaspoonful baking powder, two-thirds cup sweet milk, four eggs beaten separately. Add the whites the last thing, and flavor with vanilla. Ice with a boiled frosting flavored with vanilla.

CHOCOLATE CAKE NO. 2

One coffee cup of sugar, quarter cup of butter, one-fourth cup milk, two cups flour, half cup grated chocolate dissolved in a quarter cup boiling water, one teaspoonful cream of tartar, half teaspoonful soda, a little vanilla. Frosting: One cup sugar, half cup milk, butter size of a nutmeg. Boil until it drops from the spoon. Stir constantly while cooling, until thick enough to spread. Dissolve two squares of chocolate over the kettle. Spread on top white frosting.

MRS. KING'S LIGHT CAKE

One cup butter, two cups sugar, one cup milk, whites of six eggs beaten stiff. Mix butter and sugar to a light cream. Stir in eggs lightly. Mix thoroughly half cup of corn starch and two and one-half cups flour, two teaspoonfuls cream of tartar, one of soda dissolved in the milk. Bake in shallow pans; fill with marshmallow filling. To make filling: Heat marshmallow drops in oven until soft and stir into a small quantity of boiled frosting. Not much frosting but more of the marshmallows.

HANNAH'S SPONGE CAKE

Two and a half cups of powdered sugar, two and a half cups flour, the half scant; ten eggs, the yolks and whites beaten separately, grated rind and juice of one lemon. Add the sugar to the yolks of the eggs, the lemon juice, rind and a scant teaspoonful salt, all well beaten together. Fold in the whites of the eggs and the flour together at the same time. Bake an hour in slow oven.

OATMEAL MACAROONS (MRS. KILVERT)

One tablespoonful butter, one cup sugar, two eggs well beaten, two and a half cups Quaker Oats, one teaspoonful baking powder, one-fourth teaspoonful salt, one teaspoonful almond extract. Add the sugar to the beaten egg, the salt, butter and flavoring. Mix the baking powder with the meal and add to mixture. Drop from a teaspoon in buttered tin. Bake in hot oven and watch carefully for they burn quickly.

HICKORY NUT COOKIES

One cup butter, two cups sugar, four cups flour, half cup sour cream or milk, one cup chopped nut meats, three eggs, teaspoonful soda. Roll and cut with cutter, and bake in good oven.

HERMITS

One and a half cups sugar, one cup butter, three eggs, one cup raisins stoned and chopped fine, one teaspoonful soda dissolved in cup of hot milk, one teaspoonful cloves, one of cinnamon, half teaspoonful allspice and a quarter teaspoonful mace. Flour to roll thin. Cut and bake like cookies.

RACHEL'S VELVET SPONGE CAKE

The yolks of three eggs well beaten, half cup boiling water on the beaten yolks. One cup sugar, two cups flour, flavoring, two teaspoonfuls baking powder, and the whites of the eggs the last thing. Bake in quick oven.

CUP CAKES NO. 2

One scant cup butter, two cups sugar, three eggs, one cup sour cream, three cups flour, heaping teaspoonful soda, grated rind of half lemon, little mace.

BANGOR BROWNIES

Half cup butter, one cup sugar, two squares Baker's chocolate melted over hot water, two eggs, one cup flour, teaspoonful vanilla, half cup walnut meats cut fine. Spread on buttered pan; bake and cut in strips while warm.

MEXICAN BROWNIES (MRS. STAPP)

Half cup butter, half cup sugar, half cup molasses, three cups flour, quarter teaspoonful each, cinnamon, cloves, and mace, three squares chocolate melted, two teaspoonfuls cream of tartar, one teaspoonful soda. Dissolve soda and molasses, put cream tartar in flour. Half pound citron, half pound raisins, one cup walnut meats all chopped fine. Spread thin on tins, bake, ice, then cut in strips or small squares.

ORANGE TARTLETS (CALAIS)

Two large oranges, take out the juice, chop the pulp and one skin very fine, juice of one lemon, one cup of sugar, one table-spoonful corn starch, half cup water, teaspoonful of butter. Boil altogether half an hour until it is like jelly; cool. Make a puff paste, line the tart tins, fill with the filling, and bake. Frost with cake icing and brown in oven.

FROSTINGS AND FILLINGS

BOILED ICING

Two cups granulated sugar, half cup cold water. Boil until it threads. Whites of three eggs, beaten well, not stiff. Pour on slowly to the beaten eggs the boiling water, stirring all the time. When well mixed add the juice of half a lemon and a little almond flavor. Cook over hot water until it thickens. Beat until it cools and is quite stiff.

BOILED ICING NO. 2. (L. K.)

One cup sugar, half cup milk, boiled together ten minutes, one teaspoonful corn starch dissolved in cold milk and boiled in the milk and sugar, piece of butter half the size of a nut. When it cools beat until light. Flavor with half teaspoonful vanilla, and half teaspoonful of lemon juice.

MARSHMALLOW FILLING

Quarter pound of marshmallows dissolved and mixed with a quarter pound of chopped figs, nuts and raisins mixed with two large spoonfuls of the above icing. This makes a filling for cakes.

BURLINGTON ICING.

Two cups brown sugar, half cup of butter. Boil until hard, beat thoroughly until cool. Spread on small cakes and stick on top the points of Jordan almonds, blanched and browned, and cut into quarters lengthwise. This makes the porcupine icing.

CHOCOLATE FROSTING

One and a half squares chocolate, one-half cup scalded cream, little salt, yolk of one egg, half teaspoonful melted butter and half teaspoonful vanilla. Melt chocolate over hot water, add cream gradually, salt, the yolk of the egg, butter, and confectioners' sugar enough to spread.

CARAMEL FROSTING

One and a third cups of sugar, two-thirds cup maple sugar, one-half cup butter, two-thirds cup of cream, mixed together and boiled fifteen minutes. Beat until it thickens, and spread on cake.

BOILED ICING NO. 2

One cup of sugar, two spoonfuls of water, boiled until it threads; beat until it thickens, add half cup of raisins chopped fine. For icing nut cake.

SOFT FROSTING

White of one egg, one cup of sugar, one grated sour apple. Peel the apple and add at once to the egg and sugar. Beat all stiff and add a few drops of vanilla.

COCOANUT ICING FOR G. G.'S CAKE

White of one egg, nine teaspoonfuls of powdered sugar, cup grated cocoanut. Frost the cake while hot.

ORANGE FROSTING

Grated rind of one orange, one teaspoonful brandy, half teaspoonful lemon juice, tablespoonful orange juice, yolk of one egg, confectioners' sugar enough to spread. Add the rind of the orange to brandy and lemon juice. Let it stand fifteen minutes. Strain and add gradually to the yolk of egg slightly beaten.

FIG FILLING

One half pound figs, one cup seeded raisins; cut figs in halves and steam figs and raisins together. Chop fine while warm. Beat the white of one egg to a stiff froth, add two-thirds cup sugar, one teaspoonful vanilla. Mix with the figs and raisins. Use for layer cake.

MARSHMALLOW FILLING NO. 2

One cup boiling water, two teaspoonfuls gelatine, two cups confectioners' sugar, half teaspoonful vanilla. Beat quickly, put between and on top of cake as it hardens quickly.

MARSHMALLOW PASTE

Three-fourths cup sugar, one-fourth cup milk, one-fourth pound marshmallows, two tablespoonfuls hot water, half teaspoonful vanilla. Put sugar and milk in saucepan. Heat slowly to boiling point. Boil six minutes, break marshmallows in pieces, melt in another boiler, add hot water and cook until smooth. Add the hot syrup, stirring constantly. Beat until cool enough to spread for filling or icing.

PISTACHIO PASTE

To marshmallow paste, add a few drops of almond extract, one-third cup pistachio nuts, blanched and chopped, a little leaf-green to color.

BREAD

HANNAH'S BREAD

Three quarts flour, half a yeast cake dissolved in lukewarm water, put into flour. Scald one quart of milk, use about the same quantity of cold water to make it lukewarm. Be sure not to scald the flour. Mix to a stiff batter, let rise over night. In the morning add to the center of the bread, a half cup of sugar, large spoonful lard, spoonful salt, and pour on to this one cup boiling water. Mix well, adding a little more flour to mould. Let rise again until light. Cut off a piece for rolls. Cover it so no crust will form. Put in ice chest until ready to use—about three o'clock. Then make into rolls, brush with butter, let rise to fill the pan. Bake in good oven a light brown, take out, brush again with butter. Make the rest of the dough into loaves, the same time you put the piece on ice for rolls. Put two loaves into each pan, brush with butter, let rise until pan is full, bake in good oven, taking care to let it brown slowly and not too much. Brush with butter again. This makes six medium sized loaves.

MRS. ABBOTT'S BREAD

Make up about two o'clock in the afternoon. Dissolve half a cake Magic Yeast in two spoonfuls warm water. Scald one pint of milk and cool; large spoonful butter, spoonful sugar and the dissolved yeast. Beat all well together. Add flour enough for a stiff batter, beating it thoroughly. Let it rise in a warm place until eight o'clock at night, then add enough more flour to work with the hands without sticking. Let rise over night. Early in the morning, cut down and divide into two parts, making one into rolls, the other into loaves. Roll out the piece for rolls, cut with round cutter, brush with melted butter, fold over and brush again with butter, put away in refrigerator a half hour before baking, then let rise until pan is full; bake to a light brown in good oven. Brush again with butter and serve. Make the rest of the dough into a loaf, put in pan, brush with butter, let rise until pan is full and bake.

CREAM BISCUITS (L. W.)

Sift four cups flour with five level teaspoonfuls baking powder, half teaspoonful salt. Mix with thin sweet cream, to make the dough soft enough to roll. Cut with small round cutter and bake in quick oven.

CREAM OF TARTAR BISCUIT

One quart flour, one teaspoonful soda, two of cream of tartar, piece of butter size of English walnut. Dissolve cream of tartar and soda in a cup of milk. Mix the butter with the flour, then add the milk, with enough more milk to mix quite soft. Roll out, cut in shape and bake in quick oven.

BROWN BREAD (MRS. SHAW)

Three cups meal, three cups flour, one cup molasses, one quart sweet milk, two teaspoonfuls soda, two of salt. Steam six hours.

MT. DESERT BROWN BREAD (MRS. SHAW)

Two cups sweet milk, one cup sour milk, two cups meal, three cups flour, four spoonfuls molasses, one teaspoonful salt, one teaspoonful soda. Mix all well together and steam three hours.

BREAD STICKS

Slices of bread cut lengthwise into half inch wide pieces, buttered, sprinkled with cheese, toasted in oven. Sprinkle with a little salt and cayenne.

PULLED BREAD (L. S. V.)

Take a loaf of hot bread, pull out the center and divide into irregular pieces by pulling apart, lightly and quickly, with the fingers of both hands. Put these pieces on a baking sheet or buttered paper and bake until a light brown. Serve with soup or salad.

CANAPES (MRS. P.)

Cut bread one-fourth inch thick, four inches long, two inches wide. Spread with butter and sprinkle with salt and paprika. Cover the top with Parmesan cheese and bake in oven until the cheese is softened. Serve at once before the cheese hardens. Serve with soup or salad.

TOASTED RAMIKIN CUPS (POLLY PORTER)

Remove crusts from bread, cut bread into pieces two and a half inches thick, two and a half inches long, then with a sharp knife cut a line around the inside, half an inch from the edge, removing the crumbs, leaving a little box. Fry in sweet, hot fat or dip in melted butter and toast a light brown. Use for cream spinach, cream chicken, peas or fish.

SANDWICHES

Always cream the butter for sandwiches and cut the bread very thin.

MARQUETTE SANDWICHES (MRS. CHARLTON)

One cup chopped raisins soaked in sherry. Spread on wafer-thin graham bread, buttered.

SAN ANTONIO SANDWICHES (H. G.)

One spanish pepper chopped fine, mixed with equal quantities of boiled dressing and thick, sour cream; a little salt. Spread on white bread.

SARDENELLE SANDWICHES

Press through a sieve sardenelles, adding butter enough to make a paste. Season with a little red pepper and lemon juice. Spread on crackers or thin slices of bread.

RUSSIAN SANDWICHES

Spread zephyrettes with thin slices of Neufchatel cheese, covered with finely chopped olives, moistened with mayonnaise dressing.

LETTUCE SANDWICHES

Crisp lettuce salted; sprinkle with finely chopped nut meats. Serve between buttered bread, cut in triangles.

NAVARRO SANDWICHES

The white meat of turkey or chicken sliced thin, crisp lettuce leaves, slices of bread toasted; slices of ham cut very thin and broiled. Put lettuce leaf on plate, lay a piece of toast on leaf; in center of toast, put a slice of turkey or chicken; on either side of this a piece of broiled ham, covered with buttered toast and on top another lettuce leaf. Have the ham and toast hot, the lettuce and fowl, cold.

ANCHOVY SANDWICHES

Squares of toasted bread; remove the crust, place two anchovies on each piece of toast; over the whole sprinkle the yolks of hard boiled eggs, put through a vegetable masher. Chop the whites and lay them around the yolks. Sprinkle salt and a little red pepper over the eggs. Serve on lettuce leaf. Use as an appetizer before soup at dinner.

NUT AND CHEESE SANDWICH

Mix equal parts of grated cheese and chopped English walnut meats; season with salt and cayenne; spread on buttered bread.

GINGER SANDWICHES

Cut preserved Canton ginger in very thin slices. Use between graham bread.

BROWN BREAD SANDWICHES

Spread and cut as for other sandwiches. Put between, layers of chopped peanuts, seasoned well with salt and a sprinkling of grated cheese.

FRUIT SANDWICHES

Remove stems from figs and chop very fine, add a small quantity of water and cook in double boiler to a paste. Add a few drops lemon juice; cool the mixture, spread on buttered bread, sprinkle with finely chopped pecan meats and cover with buttered bread.

WALNUT SANDWICHES

Chop the meats and season with salt and pepper. To every three nuts allow a teaspoonful of thick cream. Mix thoroughly and spread thickly on buttered rye bread, cut thin and in any shape desired.

ALMOND AND RAISIN SANDWICHES

One-fourth lb. almonds, blanched, one-fourth lb. rasins stoned; chop fruit to a paste, season with a little salt. Spread on wafer-thin white bread, buttered.

OLIVE AND CREAM-CHEESE SANDWICHES

Chop olives very fine, mix thoroughly with cream cheese until it is creamy. Season with paprika. Spread on graham or white bread, buttered.

BEEF AND NUT SANDWICHES

Use four lbs. perfectly tender meat. Simmer gently. When nearly done add a little salt, a small onion chopped and two bay-leaves. When it is done chop the meat with a meat chopper. Mix in with it one quart shelled and roasted peanuts chopped. Add to this mixture two spoonfuls melted butter, two spoonfuls Worcestershire sauce, two of tomato catsup, one teaspoonful salt, half teaspoonful pepper. Spread on thin bread, buttered.

CREAM DATE SANDWICHES

White of one egg beaten stiff, twelve teaspoonfuls powdered sugar; beat well, add two teaspoonfuls lemon juice, one cup dates chopped very fine. Mix thoroughly and spread on thin graham bread.

ENGLISH SANDWICHES

Half lb. cooked salmon chopped fine, moisten with mayonnaise dressing, add two tablespoonfuls chopped capers. Beat all together and spread between slices of bread cut thin.

ENGLISH SANDWICH APPETIZER (MRS. WILLIAMS)

Two ounces cold chicken chopped fine, one ounce ham or tongue, chopped. Mix with two tablespoonfuls white sauce and a pinch of curry powder. Fry squares of bread in butter. Cover mixture and bake ten minutes. Serve hot.

HOT SANDWICHES

Cut bread half-inch thick and cut out a square in middle of slice half way through. Fill with cream cheese, sprinkle with salt and paprika; cover with a thin slice of bread, brush all over with white of egg; toast and serve hot. Use plenty of paprika with cheese. It helps greatly in bringing out the flavor, better than any other pepper.

FRENCH SANDWICHES

Puff paste rolled in thin layers. Cut in strips and bake until crisp. Cut the strips two inches wide and three inches long; spread with layer of jam; cover with whipped cream.

GINGERBREAD SANDWICHES

Cut squares of gingerbread, split them in two; spread with cream cheese and preserved ginger chopped fine.

FRESH BUTTER SANDWICHES (MRS. PITCHER)

One-half cup of fresh butter creamed, five drops onion juice, one spoonful chopped parsley, one red or green pepper chopped. Mix well together, spread on buttered bread, covered with buttered bread. Cut into shape.

FILLINGS

FRESH BUTTER FILLINGS FOR SANDWICHES

No. 1. Fresh butter creamed, seasoned with Worcestershire sauce, capers and chopped pickles.

No. 2. Fresh butter creamed, grated Edam cheese, a few drops port wine, a little paprika.

GRATED CHEESE FILLING: American cheese grated, well seasoned with salt and pepper, tomato catsup and stuffed olives chopped.

SWEET-MEATS

PECAN MEATS

One cup brown sugar, two spoonfuls water; boil until syrup threads; one cup pecan meats in syrup; drop on oil paper to cool.

CREAM CANDY

Three lbs. cut sugar, half pint water, boil over slow fire half an hour; add a teaspoonful of gum-arabic dissolved in water; one spoonful vinegar.

WINTERGREEN CANDY

One pint granulated sugar, a three inch square of pink gelatine, dissolved in a tablespoonful of boiling water. Boil four minutes. Take from stove, add one tablespoonful powdered sugar, half teaspoonful cream of tartar, twelve drops oil of wintergreen or peppermint. Stir three minutes, drop on waxed paper.

PEPPERMINT CREAMS

Two cups granulated sugar, half cup cold water, boil five minutes without stirring, add twelve drops peppermint oil, stir until it begins to harden. Drop on wax paper in spots, size of a quarter.

COCOANUT CANDY

Break and pare cocoanut. Drop in boiling water for ten minutes. Grate. To every cup of nut meats add two cups of sugar. Cook sugar with a half cup of water until it hardens when dropped in cold water. Add cocoanut, beat a long time until it granulates, then spread on marble slab or platter and cut in squares.

CREAM CANDY NO. 2

Four cups sugar, one cup cream, two spoonfuls vinegar, well dissolved before putting over the fire. Cook until it hardens when dropped in cold water. Add flavoring and put into a pan to cool. When cool enough to handle, pull until it is very white.

SPANISH PANOCHÉ

One lb. pecan nuts, one lb. brown sugar or maple, two tablespoonfuls milk. Boil sugar and milk without stirring five minutes. After it begins to boil hard, then add piece of butter half the size of an egg. As soon as taken from the stove put in the broken nut meats.

MEXICAN CANDY.—MAPLE PANOCHÉ

Two cups sugar, two cups maple syrup, one cup cream, four individual pats of butter. Cook until it makes a soft ball when put in to cold water. Add one cup broken walnut meats and stir until creamy.

FIG SWEET-MEAT

Soak figs in sherry wine until tender, open, stuff with a whole marshmallow in center, fill in with chopped candy cherries and walnuts rolled in fine sugar.

STUFFED DATES

Half lb. dates, cup pecan meats, teaspoonful cinnamon, quarter teaspoonful allspice. Seed the dates, and stuff with the nut meats chopped, mixed with the spices. Roll in fine sugar.

STUFFED PRUNES

Use the finest prunes, soaked in sherry until soft; remove the stones, fill the center with chopped nut meats and raisins mixed. Close the prune and roll in fine sugar.

CURRANT MARMALADE

One quart of currants, two oranges, pulp and rind cut in small dice, one cup seeded raisins, one and one-half pints sugar. Make a thick syrup of the sugar, add the fruit and cook until it is thick. Put into air tight bottles.

GOOSEBERRY AND ORANGE MARMALADE

Ten lbs. gooseberries, four oranges, grated rind and juice, three cups sugar to each lb. gooseberries, four cups raisins seeded, one lb. figs chopped fine. Make the syrup, add the fruit, cook slowly on back of stove until gooseberries are transparent. Bottle while hot.

DATE JAM

Two lbs. dates stoned; put them over the fire with two cups water, two cups sugar, fourth of a nutmeg grated, butter size of walnut. Cook syrup until it thickens, add dates, cook twenty minutes, stirring often. Put into glasses and cover with buttered paper.

FORT WORTH WAFERS

Quarter lb. dates stoned, quarter lb. figs, quarter lb. shelled pecans, quarter lb. raisins seeded, quarter lb. almonds blanched and browned sprinkling of salt, spoonful orange juice, very little extract of almond. Chop the ingredients fine, mix well together, roll out thin and cut with small, round cutter, sprinkle with fine powdered sugar. Serve as Bon-Bons.

FRUIT JUICES

For first course at Luncheon

One quart of the juice of oranges, currants and strawberries. Will require one dozen oranges, two quarts strawberries, one quart currants. Crush and strain into a saucepan over the fire. As soon as it steams, stir in three teaspoonfuls arrow root moistened in cold water. Cook until clear, then add one-half cup sugar. When it is dissolved, set away to cool. The moment of serving put into the glass a small piece of ice and a teaspoonful sherry.

NUT AND FRUIT SWEET-MEATS (MISS CRANFORD'S)

Chop very fine one lb. figs and one lb. English walnut meats, half lb. each, dates and candied cherries. Work with the hands until well mixed, roll out into sheets on a board well dredged with confectioners' sugar. Shape with a small cutter and roll in sugar.

PANOCHE (MRS. BEN EASTMAN)

Three cups brown sugar, one cup sour cream, one cup walnuts, broken in pieces, butter size of individual butter pat, pinch of salt, half teaspoonful vanilla. Put the cream and sugar to boil, and boil until a drop hardens in water. Take it off the stove, add the butter and salt, and beat until it begins to granulate. Add nuts and vanilla before it is too hard.

FOR AFTERNOON TEA

Afternoon tea has become a custom. The sociability and friendliness of the custom has made it a habit no one seems willing to give up. The following rules for making tea will be found acceptable, although the grandmother's rule is a household word:

“Except the kettle boiling be,
Filling the teapot spoils the tea.”

I can recommend Chase & Sanborn's Orange Pekoe Blend; also another blend sent me by a friend who is a fine judge of delicacies: Take one part each of Oolong, Young Hyson, Imperial, and Japan, two parts English Breakfast. Mix thoroughly. Use one teaspoonful of this mixture to one cup boiling water. Let it steep three minutes. Never let tea boil. To each cup of tea, when serving, add a little lemon syrup and half teaspoonful of Jamaica rum, one lump of sugar in saucer if a guest requires more than the syrup gives.

ICED TEA

Four hours before tea is required, or over night if desired, put four teaspoonfuls of tea in a pitcher and pour over it one quart of cold water. Cover closely and set it in ice chest. Sweeten as any other tea. I advise a syrup made of sugar and water and boil five or six minutes. More sugar and a slice of lemon can be added if required.

LEMON SYRUP FOR TEA

Boil one cup sugar, one-third cup water, five minutes. Take from stove and when cool add one-third cup lemon juice.

CHOCOLATE

One quart of milk in double boiler; let come to a boil. Have prepared two squares of Baker's chocolate grated fine and mixed with equal parts granulated sugar. Mix in thoroughly with a wooden spoon. Boil slowly until the particles of chocolate are all dissolved. Set on back of stove until ready to serve. Add one-half teaspoonful vanilla. Serve with whipped cream, chilling the cream before whipping. A spoonful of sherry in the bottom of each cup is an agreeable addition.

COFFEE

One tablespoonful of coffee for each cup of water. Six spoonfuls of coffee, six cups cold water, one egg and the crushed shell. Mix egg thoroughly with coffee, pour on the cold water, let it stand over night. In the morning put on stove in coffee pot, let boil three minutes. Set back on stove to keep hot. Serve as soon as possible. Put a cone of paper in the nose of coffee pot to keep the strength from escaping.

CREOLE COFFEE (MRS. WILLIAMS)

Put strong coffee made by the above rule in a lighted urn; a small bowl of lump sugar, dish of candied cherries, orange peel, whole spices, small flask of nice brandy. Use a wide-mouthed silver bowl. Put into bowl two lumps of sugar for each person, one spoonful of whole cloves, three sticks of cinnamon, broken, one tablespoonful orange peel. Cover this with the brandy and let it burn off, stirring occasionally with silver ladle. When alcohol is burned off turn in the coffee until bowl is full. Stir again and serve in small after-dinner cups.

FRUIT PUNCH

The juice of twelve lemons, twelve oranges, two lbs. sugar, one pint Santa Cruz rum, one pint sherry, half pint brandy, one cup strong green tea; let this stand several hours in a bowl surrounded with ice. Peel and cut into dice one large pineapple, add to the punch, also one cup ripe strawberries if in season. Just before serving add a quart of champagne. Use the same foundation, leaving out the liquors for afternoon punch.

STRAWBERRY COCKTAIL

Juice of two lemons and one orange, one cup of sugar dissolved in one cup of water, one pint sherry, two teaspoonfuls rum. Fill small glasses with the liquid; put the glass in center of a glass plate with cracked ice around it. Arrange fresh berries with stems on, on the ice. Dip berries into liquor using stems of the berries, or an oyster fork.

EGG LEMONADE

Break an egg into a tumbler, rub two lumps of sugar on the rind of a lemon, getting as much of the oil as possible. Put the sugar in the tumbler, squeeze the juice of the lemon into it and half fill the tumbler with cracked ice. Fill it up with water and shake vigorously with a shaker. Grate a little nutmeg over the top. If you have no shaker beat the egg with a fork.

RASPBERRY SHRUB (MRS. DEERING)

Eight quarts of berries, three pints of vinegar, not too strong. Let stand four days, stirring and mashing the fruit every day. Strain twice through a bag. Add three lbs. of cut sugar to one quart of the juice. Let it simmer an hour. Skim carefully, when cold, bottle. Put two spoonfuls of shrub in tumbler and fill it up with cold water.

ICE COCOA (RITA SIMPSON)

Make cocoa a little stronger than usual; when cold put in ice chest until thoroughly chilled; add a little vanilla. Serve with sugar and cream in after-dinner coffee cups with whipped cream on top and a little chopped ice.

CIDER CUP (H. W.)

One pint of cider, one glass of sherry, one cherry-glass of brandy, one liqueur glass curacao, a piece of ice, one-half orange sliced, the rind of the lemon, one slice of cucumber, a little nutmeg, sugar to taste.

MINT CORDIAL (MRS. DYER)

Crush a bunch of mint so every leaf will be broken. Soak for an hour in the juice of three lemons and the grated rind of one. Boil together two cups of sugar and two cups of water until syrup threads. Take from fire, stir in the lemon and mint, the juice of an orange and a pineapple. Cool and strain, add water enough to suit your taste. Serve with shaved ice.

MEXICAN LUNCHEON

		Fruit
Clear White Soup		Small Biscuits Split and Toasted
Toasted Biscuit		Tomato Stuffed with Shrimps
Olives	Fish with Tomato Sauce	Chili Rellenos
	Chicken	
Salpicon of Vegetables		Mexican Rice
Celery	Chili Con Carne	Hot Rolls
	Pimento Salad	Toasted Biscuit
	Chocolate	Mexican Wafers

RULES FOR MEXICAN LUNCHEON

WHITE STOCK FOR MEXICAN SOUP

A knuckle of veal, one fowl, one onion, two stalks of celery, one small turnip. Allow one quart of cold water to each lb. of meat and bone. Put all in a kettle and let simmer four or five hours. Strain into an earthen bowl and let cool, uncovered. When cold remove all the fat on top, put the stock into a stew-pan to heat, season with salt, pepper, and a spoonful of the meat of ground pumpkin seeds. If in season a flower of the vine.

TOMATO STUFFED WITH SHRIMPS

Six large tomatoes. Cut off the blossom end, remove the pulp. Brown one spoonful of butter, add the pulp and the cut-off end of the fruit. Cook until smooth and thick. Season with salt, pepper, a few drops of onion juice and chopped parsley. Soak one slice of bread, press dry, add to the tomatoes. Chop fine, one small can of shrimps, add to the sauce and mix well. Fill the tomato shells with this mixture, sprinkle buttered crumbs on top; put a small piece of butter on top of each tomato, bake in a flat pan with a very little water on the bottom. Bake until brown. Serve with remainder of cooked tomato sauce and rice.

MEXICAN RICE

One cup of rice washed well and dried. Put a large spoonful of lard in the bottom of an iron pot. When it is hot add a little salt, drop in the rice, stirring all the time until it is a light brown; two onions cut in dice, add to the rice, then add one-half can of mashed tomatoes. Cook five minutes. Season with cayenne, cover with boiling water, cover the kettle closely and let simmer an hour.

STUFFED GREEN PEPPERS

Stuff the peppers with the same mixture as the tomatoes. Bake and serve with rice.

CHICKEN ENTRÉE WITH CHEESE IN SHELLS

Boil chicken, cut meat from bones, mix with pouelette sauce, then add asparagus tips, which have been cooked. Put in shells, sprinkle each shell with Parmesian cheese and bake.

POULETTE SAUCE: Mix one spoonful of butter with a half spoonful of flour until smooth, stir over fire until well dissolved. Beat yolks of two eggs, add one-half cupful of cream or milk, stir in the butter and flour, add another half cupful of milk. Cook until thick. Season with salt and pepper.

CHILI CON CARNE

One and one-half lbs. round steak, cut into small pieces. Put into an iron pot heated very hot, cook until brown on both sides. Mix one and one-half spoonfuls of lard and one spoonful of flour to a paste. Let it cook a few minutes with the meat. Add two cups boiling water. Remove the seeds from three peppers, boil them until skin can be removed, mash soft, add one large tomato, mash, add a pinch of *camenas and salt. Put all with the meat and cook half an hour. If it seems too dry add more boiling water. It should have quite a gravy. Let it simmer for some time.

CONTRIBUTED BY A MEXICAN LADY

FRIJOLES

Use kidney beans if the Mexican beans are not to be had. Soak them over night, drain, and simmer until tender. Heat to a boiling point three spoonfuls of nice lard in frying-pan. Stir in the beans, stirring until the fat is absorbed. Season with salt and pepper.

SALPICON OF VEGETABLES (MEXICAN)

Slice one large onion in hot butter, add two ears of corn cut from the cob, one pint okra sliced fine, one large tomato, one sweet, green pepper chopped. Season with salt, and fry in the butter until tender.

CHICKEN SOUP NO. 2 (MISS HENRY)

Cut the chicken in small pieces, and boil it. Add salt, pepper, one clove of garlic, little camenas, pimentos, onion and rice. Cover it closely and boil it. "Then it is good."

"ATOLI" (TO BE USED AT "MAREANDA")

Mix corn meal slowly in boiling water. Add three spoonfuls grated chocolate dissolved, and the same quantity of sugar. Cook until it thickens, and is smooth. Stir and beat it smooth.

CHILI RELLENOS

Red peppers and rice fried with the vegetables.

*Camenas: A small seed used for flavoring.

MISCELLANEOUS

ANCHOVY AND EGG TOAST

One slice of toasted French bread, a carefully poached egg for each person to be served. Dip the edges of the toast in boiling, salted water and place in a hot plate. Spread the toast lightly with butter and then with anchovy paste, then put the poached egg in the center of each slice of toast. A relish for first course at dinner. Spinach chopped fine and mixed with hot cream sauce may be used instead of the egg with a ring of red peppers on top of the spinach.

SALPICON OF FRUIT

To be served in glasses after the roast

Cut a pineapple into small dice; cut in two and remove the seeds from one lb. of white grapes; the pulp of one grape-fruit, a cupful of water and a cupful of sugar boiled to a thin syrup; pour it over the fruit, let stand until cold, then add a large spoonful of rum; put the mixture into a freezer, pack in ice and salt until ready to serve. Stir the mixture now and then.

ORANGES IN THEIR OWN SHELLS (MISS KIRKPATRICK)

Cut the fruit in halves across, take out the pulp and cut in dice sprinkle with sugar and place in ice chest. Add a spoonful of sherry wine. Cut the tops of the orange shell in points. Make a handle of white wire wound with green ribbon. Fill the basket with the fruit just before serving. Use grape-fruit the same as oranges.

TO SERVE CREAM CHEESE (H. C.)

Mould cream cheese in a square butter mould; place on lettuce leaf, with a silver knife for cutting it; all on tray with a glass of Bar le duc, and toasted crackers. Serve with salad.

CREAM CHEESE WALNUTS (MRS. DYER)

Cream cheese made into a paste, season with salt and paprika, form into balls the size of a walnut, put on each side one-half an English walnut meat. Serve with salad.

CHEESE WAFERS

Sprinkle zephyrettes with grated cheese, a little cayenne. Put on tin and bake until the cheese is melted. Serve with soup or salad, or with tea.

ANCHOVY CRACKERS

Small soda crackers buttered and toasted, spread with anchovy paste, a thin slice of lemon on top. Used as an appetizer.

FIRST COURSE FOR WINTER LUNCHEON (L. P. W.)

Butter and brown in oven, French bread round. Spread with a little anchovy paste. On each, place a round of hard boiled egg, cover with a teaspoonful of mayonnaise dressing. Sprinkle with a few capers-

BOUILLON MAGGI

An article made for the American market, to be had from the best grocers.

BOUILLON MAGGI (G. K.)

One teaspoonful of maggi, one of sherry, one cup boiling water, a thin slice of lemon on each cup. Season with salt and pepper. Serve with toasted crackers.

CONSOMMÉ SOUP

A clear stock made of beef or veal bones, or both together. Serve with consommé croutons of cheesed bread.

CROUTONS OF CHEESED BREAD: Cut slices of stale bread into round or square shapes. Saute them in a little butter until light brown. For eight croutons, grate six ounces of stale cheese. Put in a saucepan with a scant teaspoonful butter, one teaspoonful tomato catsup. Stir over the fire until cheese is melted, then spread over the croutons. Just before the soup is sent in, place the croutons in a hot oven until cheese is soft. Serve at once on a hot plate.

TO SERVE WITH CONSOMMÉ

Beat well the yolks of two eggs and one whole egg, add one-third teaspoonful salt, one-half cup clear beef stock. Pour the mixture into a small pan one-half inch deep, set the pan in hot water, put in a very moderate oven, so the custard will set without browning. When firm let it become perfectly cold, cut into cubes, put the cubes carefully into the toureen on top of the consommé. Serve two or three to each portion of soup.

OYSTER COCKTAIL NO. 1

Mix two teaspoonfuls grated horse-radish, one-fourth teaspoonful tabasco sauce, two spoonfuls tomato catsup, juice of two lemons, one teaspoonful salt; divide this liquid into six or eight cocktail glasses and stand each glass in center of an oyster plate filled with cracked ice. Five or six oysters on half-shell, the cups filling the space usually for lemon. Dip the oysters in the liquid at will. The liquor may be served in red pepper shells, the seeds having been removed. Served with graham bread sandwiches.

OYSTER COCKTAIL

Mix together one-fourth teaspoonful horse-radish grated, one teaspoonful lemon juice, two drops tabasco sauce, half teaspoonful Worcestershire sauce, one teaspoonful tomato catsup. Six small oysters for each person. Put the liquid mixture in cocktail glasses. Rinse carefully and drain the oysters and add them when ready to serve.

ORANGES WITH PURPLE AND WHITE GRAPES

Cut oranges in eights half way down; do not separate the skin altogether but turn back and roll toward the center. Fill the spaces with purple and white grapes seeded, the pulp of the oranges cut in dice and sprinkled with sugar. Place in individual glasses. Serve as an appetizer at dinner or luncheon.

AFTER DINNER COFFEE (MRS. VERRILL'S)

To serve in drawing-room.

Make a pot of coffee the usual way and serve in silver coffee pot. Cut oranges in halves, turn the skins wrong side out half way down, leaving the bottom attached to the fruit. Place orange face down on a small plate, leaving the cup of orange skin turned up. Pour into this cup a little brandy on one lump of sugar. Light the brandy with a taper, let it burn until alcohol is burned off, then with a teaspoon add the liquer to a small cup of coffee which was served when the fruit was brought in. Serve with this coffee, celery-hearts and wafers.

TOMATO JAM

Peel and cook until tender, four lbs. of ripe tomatoes; add two lbs. brown sugar, one pint vinegar, two teaspoonfuls clove, cinnamon and salt; simmer four hours. To be used with beefsteak or roast beef.

SALTED ALMONDS

Blanch a quarter of a lb. of Jordan almonds and dry with towel. Put one-third cup of olive oil in a small saucepan. When hot put in a quarter of the almonds and fry to a delicate brown, stirring to keep them in motion. Skin them out and brown the rest.

GENERAL REMARKS

An acid sauce is the most suitable sauce for fish. Tartar, Sauce Piquant, stewed gooseberry, grated horse-radish sauce with veal or beef. Bread sauce, celery, olives, cranberry jelly and cranberry sauce with chicken or turkey. Beaunaise sauce, mushroom, horse-radish or oyster with beefsteak. Grape jelly, celery sauce and black currants with venison. Bread sauce, celery with quail and squab. Cream sauce with fried chicken. Sweet pepper salad and corn fritters with cold tongue.

Use "latest wrinkle peas" with cream sauce, when fresh peas are out of season.

Color cream of celery soup with a pinch of green coloring, spinach or leaf green.

When sweet-breads first come from the market, put them in cold water for two or three hours, then remove the membranes, cut with silver knife, put in salted water with a tablespoonful of lemon juice. The lemon juice is added to harden them. Heart sweet-breads are best.

If baking powder is used in cake, add it the last thing after the other ingredients have been well mixed, just before baking.

Zest is the outside rind of a lemon or orange.

One or two spoonfuls of sherry served in each cup of chocolate makes a good change.

"Nothing new under the sun!"

There are many ways of doing the same thing, as you have no doubt already discovered. You will also find that the foundation of all mixtures which seem new, are really the good, old, tried recipes, many of which I have given. I have not attempted to tempt you with high-art cookery, or many fancy dishes. These change as new products appear in the market. I do believe in following the way pointed out in this collection of recipes, you will have no reason to find fault with the result.

A tablespoonful of vinegar in hot lard will prevent doughnuts from soaking fat.

A few drops of lavender oil in a dish of hot water set in the dining room just before dinner is served, gives a delightful freshness to the atmosphere of the room.

Pass salted nuts, olives and radishes, all through the dinner.

Use thin soups for dinners, thicker soups for luncheons.

Half a slice of bread in the cake box will keep the cake moist.

Do not use a dover egg beater for beating meringue, but an egg whip until the whites are frothy. Then add a small lump of cream of tartar and whip again.

Use Gebhardt's Eagle Chili Powder for the Mexican recipes.

C'EST TOUT

THE SPOILER

A woman there was and she wrote for the press,
 (As you or I might do);
She told how to cut and fit a dress,
And how to stew many a savory mess,
But she had never done it herself ; I guess,—
 (Which none of her readers knew).

Oh ! the hour we spent and the flour we spent,
 And the sugar we wasted like sand,
At the hest of a woman who never had cooked,
(And now we know that she never *could* cook)
 And did not understand.

A woman there was and she wrote right fair,
 (As you or I might do),
How out of a barrel to make a chair,
To be covered with chintz and stuffed with hair,
'T would adorn any parlor and give it an air !
 (And we thought the tale was true).

Oh ! the days we worked and the ways we worked,
 To hammer and saw and hack,
In making a chair in which no one could sit,—
A chair in which no one could possibly sit,
 Without a crick in his back.

A woman there was and she had her fun,
 (Better than you or I) ;
She wrote recipes and she never tried one,
She wrote about children,—of course she had none ;
She told us to do what *she* never had done,
 (And never intended to try).

And it isn't the toil and it isn't the spoil,
 That brims the cup of disgrace ;
It's to follow a woman who didn't know beans,
(A woman who never had cooked any beans),
 But wrote and was paid to fill space.

—*Congregationalist.*

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